

Food Protection Program



Retail Food Establishments Marking Guide

March 2022

S.C. Department of Health and Environmental Control

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Instructions for Marking the Retail Food Establishment Inspection Report Includes: Regulation References for Foodborne Illness Risk Factors & Interventions and Good Retail Practices

*All referenced citations in these marking instructions are based on the Retail Food Establishments
Regulation 61-25.*

This guide provides a compilation of regulation citation(s) associated with each violation item number. The Marking Guide makes reference to violation items being marked **IN** or **OUT**. Please use this guide in conjunction with SC Regulation 61-25 for more specific, detailed information.

ABBREVIATIONS

C	Core Violation^c
CIP	Clean in place
CV	Consecutive Violation
GRP	Good Retail Practices
P	Priority Violation
<i>Pf</i>	<i>Priority Foundation Violation</i>
PIC	Person in charge
TCS	Time/Temperature Control for Safety
TPHC	Time as a Public Health Control
RTE	Ready-to-eat
HACCP	Hazard Analysis Critical Control Point

A. FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS

Risk Factors and Interventions are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.

Foodborne Illness Risk Factors

- Improper Holding Temperatures
- Inadequate Cooking Temperatures
- Contaminated Equipment/Cross Contamination
- Food from Unsafe Sources
- Poor Personal Hygiene

Public Health Interventions

- Demonstration of Knowledge
- Employee Health
- Hands as a Vehicle of Contamination
- Time/Temperature Relationships
- Consumer Advisory

The Regulation defines foodborne illness risk factors and interventions as **P** and *Pf* violations. Compliance status for these violations should be determined as a result of observations that establish a pattern of non-compliance. **P** or *Pf* violations require immediate corrective action or suitable alternatives determined by the Department staff. **P** or *Pf* violations shall be given no more than 10 days to correct the violations, depending on the severity and nature of risk to public health. The compliance date shall be documented on the inspection report.

Establishments should be inspected at the time processes are ongoing (i.e., during food handling by employees, preparation, cooling, cooking, holding etc.). The time of inspection should vary to capture the processes that occur at the onset or end of operation such as cooling, receiving of foods, etc.

B. GOOD RETAIL PRACTICES

Good Retail Practices (GRP) are systems to control basic operational and sanitation conditions within a facility, and if not controlled, they could be contributing factors to foodborne illness by introducing hazards (biological, chemical and physical), into the end product, either directly or indirectly. For example, equipment in disrepair, such as a cutting board with deep grooves/cuts, makes effective cleaning difficult or impossible, and thereby could introduce a bacterial hazard onto food that comes into contact with the board. In assessing **GRP**, it is important to make an overall assessment of the conditions by looking for trends versus an isolated incident with consideration to the potential public health impact. For example, a few missing floor tiles in a dry area may not rise to the level of a "violation"; however, missing floor tiles in an area where equipment is subject to in-place manual cleaning without the use of an enclosed CIP system (i.e., using pressure hoses over band saws, slicers, or mixers) could create conditions whereby a bacterial hazard could be introduced on to the food equipment. These items usually require judgment, and if uncorrected, the Department shall decide whether or not these conditions would lead to potential contamination.

GRP are the methods used in, or the facilities or controls used for, the receiving, preparation, storage, serving, packaging or holding of food which are designed to assure unsanitary conditions do not lead to the introduction of hazards or unintentional substances into the end product.

Core Violation^c means a provision of this regulation that is not designated as a **P** or **Pf** violation. **C** violations usually relate to general sanitation, operational controls, sanitation standard operating procedures, PIC, facilities or structures, equipment design, or general maintenance.

C. INSPECTION & DOCUMENTATION REPORT INSTRUCTIONS

For each item on the inspection report form, the inspector shall indicate one of the following:

- IN** – Item found in compliance
- OUT** – Item found out of compliance
- NO** – Not observed during the inspection
- NA** – Not applicable for the facility

If **NA** or **NO** is not listed as an option for a particular item, this means that this item shall be evaluated during the inspection and a compliance status shall be determined.

For each item marked **OUT** on the inspection report, the inspector shall record the following:

1. Citation – Select the correct citation as a Non-Consecutive or Consecutive Violation
2. Document the details of each violation for the item number.
3. For **P** and **Pf** violations, document the following:
 - a. Corrected – Verification Required
 - b. Not Corrected – Verification Required
 - c. Refused Correction – Verification Required

Verification Required indicates correction is required within 10 calendar days.

For each item marked **IN** on the inspection report, the inspector does not need to document observations except in the following items where a canned comment will be selected from the "Non-Violation Notes" section:

Item 16 – "All observed cooking temperatures are in proper range."

Item 17 – "All observed reheating for hot holding temperatures are in proper range."

Item 18 – "All observed cooling data points are in proper range."

Item 19 – "All observed hot holding temperatures are 135 °F or higher."

Item 20 – "All observed cold holding temperatures are 41 °F or lower."

Item 32 – "All observed cooking temperatures are in proper range."

Consecutive Violations (CV)

A **P** or *Pf* violation will be considered **CV** when the same citation is documented from routine to routine, or follow-up inspection. When a violation has been selected as **OUT**, choose the drop down for Consecutive Violation option(s) and check the appropriate citation.

All **C** violations will be considered **CV** when the same citation is documented and unable to be corrected from routine to routine, or follow-up inspection. When a violation has been selected as **OUT**, choose the drop down for **CV** option(s) and check the appropriate citation.

Assigning Categories

RISK CATEGORY	DESCRIPTION
1	<p>Process 1: Food preparation with no cook step Example flow: Receive – Store – Prepare – Hold - Serve</p> <ul style="list-style-type: none"> • Examples include most sandwich shops, coffee shops, hot dog operations, and some quick serve operations (fast food). • Establishments that would otherwise be grouped in Category 2 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors and/or may have independent food safety auditing performed by a third party.
2	<p>Process 2: Preparation for same day service Example flow: Receive – Store – Prepare – Cook – Hold – Serve</p> <ul style="list-style-type: none"> • Examples may include retail food store operations, schools not serving a highly susceptible population, and quick service operations (fast food). • Establishments that otherwise would be grouped in Category 1 but have shown through historical documentation to have poor active managerial control and need additional monitoring. • Establishments that would otherwise be grouped in Category 3 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors and/or may have independent food safety auditing performed by a third party. • Newly permitted establishments that would otherwise be grouped in Category 1 until history of active managerial control of foodborne illness risk factors is achieved and documented.
3	<p>Process 3: Complex food preparation Example flow: Receive – Store – Prepare – Cook – Hold – Cool - Reheat – Serve</p> <ul style="list-style-type: none"> • Examples are full-service restaurants with an extensive menu and handling of raw ingredients. • Establishments that otherwise would be grouped in Category 1 or 2 but have shown through historical documentation to have poor active managerial control and need additional monitoring. • Establishments that would otherwise be grouped in Category 4 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors and/or may have independent food safety auditing performed by a third party. • Newly permitted establishments that would otherwise be grouped in Category 2 until history of active managerial control of foodborne illness risk factors is achieved and documented.
4	<p>Process 4: Special processes – Complex food preparation</p> <ul style="list-style-type: none"> • Initial risk categories are assigned purely on the basis of establishment type; however, this assignment is only for the baseline category. Establishments that would otherwise be placed in a lower category, based on their type, can be moved to a higher category if a history of inactive managerial control and a need for additional monitoring is documented. Similarly, establishments can be assigned a lower category if they have proven through historical documentation that they have achieved active managerial control of foodborne illness risk factors and/or have independent food safety auditing performed by a third party. • Category 4 may also apply to establishments that conduct specialized processes. Examples are smoking and curing; reduced oxygen packaging (ROP) for extended shelf life.

Foodborne Illness Risk Factors & Interventions

1. PIC Present, Demonstration - Certification by accredited program, and Performs duties

IN/OUT This item is marked **OUT** of compliance if any one of the responsibilities is not met:

- A. **Assignment** – This item is marked **OUT** of compliance if there is not a PIC per *2-101.11 (A) & (B)^{Pf}*
- B. **Demonstration** – This item is marked **OUT** of compliance if there are two (2) or more priority violations cited as per *2-102.11^{Pf}*
- C. **Certification by accredited program** – This item is marked **OUT** of compliance if there is not a manager or person with supervisory responsibility that is current in Certified Food Protection credentials as per **2-102.12 (A)^c**

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

2-101.11

Assignment^{Pf}

2-102.11

Demonstration^{Pf}

- Mark when multiple Priority Violations are cited.
- Additional references – *2-103.11(A) – (N) – Responsibilities of the PIC^{Pf}*

2-102.12 (A)

Certified Food Protection Manager (CFPM)^c

2-102.12 (B)

Food Handler (FH)^c

Compliance Assistance

- At the time of the inspection, the PIC either needs to have their CFPM Certification or a FH Certificate. If the PIC has their CFPM Certification, you will want to ask questions.

2. Management and food employee knowledge, and conditional employee; responsibilities and reporting

IN/OUT This item shall be marked **IN** or **OUT** of compliance. This item is marked **IN** compliance when the following criteria are met:

- A. The PIC is aware of his or her responsibility to inform food employees and conditional employees of their responsibility to report certain symptoms or diagnosed diseases to the PIC and for the PIC to report to the Department as specified under *2-103.11(O) & (P)^{Pf}* and **2-201.11 (A) & (C);^P and**
- B. The PIC provides documentation or otherwise satisfactorily demonstrates during the inspection, that all food employees are informed of their responsibility to report to management information about their health and activities as it relates to diseases that are transmissible through food, **or**
- C. In lieu of a written policy, compliance may be demonstrated by:
 - 1. Presenting evidence, such as a curriculum and attendance rosters, documenting that each employee has completed a training program which includes all the information regarding their reporting responsibilities; **or**
 - 2. Implementation of an employee health policy which includes a system of employee notification using a combination of training, signs, pocket cards, or other means to convey all of the required information on to all food employees. A signed acknowledgement by the employee should be part of any employee health policy.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 2-103.11 (O) & (P)* *Responsibility of Person in Charge – Provide written procedures and plans for restriction, exclusion, and re-instatement^{Pf}*
- 2-201.11 (A) & (C)** **Responsibility of Person in Charge - Require food employee to report illnesses to the PIC and the PIC to restrict and exclude sick employees^P**
- 2-401.13** **Use of Bandages, Finger Cots, or Finger Stalls^C**
- 2-501.11* *Clean-up of Vomiting and Diarrheal Events - Provide written procedures and plans to minimize the spread of contamination and exposure^{Pf}*

3. Proper use of reporting, restriction, and exclusion

IN/OUT This item shall be marked **IN** or **OUT** of compliance. To be marked **IN** there shall be no ill employees, employees experiencing symptoms requiring reporting, or reason for the PIC to exclude or restrict an employee observed at the time of the inspection. **Compliance shall be based on firsthand observations or information and cannot be based solely on responses from the PIC to questions regarding hypothetical situations or knowledge of the Regulation.** This item should be marked **OUT** of compliance when:

- A. The inspector observes a working employee with specific reportable symptoms **2-201.11 (A)(1);^P or**
- B. The inspector becomes aware that an employee has reported information about his or her health and activities as it relates to diseases that are transmissible through food and the PIC has not acted to restrict or exclude an employee as required by the Regulation per **2-201.12^P and 2-201.13;^P or**
- C. The inspector becomes aware that the PIC has not notified the Department that an employee is jaundiced or diagnosed with an illness due to a pathogen as specified under Subparagraph **2-201.11 (A)(2)(a) - (f);^P or**
- D. There are food employees working in the food establishment that have been diagnosed with Illness, exposed to or is the suspected source of a confirmed disease outbreak as specified in Subparagraphs **2-201.11 (A)(2) – (5);^P or**
- E. A food employee with an active sore throat with fever is working in a food establishment that exclusively serves a highly susceptible population, as specified in **2-201.12 (H).^P** Food employees with a sore throat or fever must be restricted when working in facilities not serving HSP.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

2-201.11 (B)

Responsibility of Person in Charge - PIC Reporting Illness to DHEC^{Pf}

2-201.11 (D)

Responsibility and Reporting of Symptoms and Diagnosis^{Pf}

- A food employee must **report** to the PIC if they have any symptoms or have been diagnosed with any illness identified in **2-201.11 (A).^P**

2-201.11 (E)

Responsibility and Reporting of Symptoms and Diagnosis^P

- A food employee must **restrict** or **exclude** themselves from a facility if they have any symptoms or have been diagnosed with any illness as identified in **Chapter 2-201.**

2-201.12

Exclusions & Restrictions^P

- A food employee is observed exhibiting symptoms identified in this section and has not been excluded from the facility by the PIC; **or**
- The inspector receives confirmation that a food employee at the facility has been diagnosed with an illness as identified in this section and has not been excluded from the facility by the PIC.

2-201.13

Removal, Adjustment, or Retention of Exclusions and Restrictions^P

4. Proper eating, tasting, drinking, or tobacco use

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations or discussions of the appropriate hygienic practices of food employees. This item may be marked **IN** compliance when a food employee is observed drinking from a closed beverage container subsequently stored on a non-food contact surface and separate from exposed food, clean equipment, and unwrapped single-service and single-use articles. This item should be marked **OUT** of compliance when food employees are observed improperly tasting food, eating, drinking, or smoking, or there is supporting evidence of these activities taking place in non-designated areas of the establishment. An open container of liquid in the kitchen preparation area does not necessarily constitute marking this item **OUT**. Further discussion with a food employee or the PIC may be needed to determine if the liquid, if labeled, is used as an ingredient in food, or may be an employee beverage that is consumed in another designated area. If the liquid is an open beverage that is consumed in a designated area, it shall still be stored in a manner to prevent the contamination of food, equipment, utensils, linens and single-service/single-use articles.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

2-401.11

Eating, Drinking, or Using Tobacco ^c

- Food employee observed eating in a food prep area.
- Food employee observed smoking or vaping in a food prep area.

3-301.12

Preventing Contamination When Tasting ^p

5. No discharge from eyes, nose, or mouth

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of food employees. This item should be marked **IN** compliance when no food employees are observed having persistent coughing, sneezing, runny nose, or watery eyes. This item should be marked **OUT** of compliance when a food employee has persistent coughing, sneezing, runny nose, or watery eyes subjecting food and food-contact surfaces to potential contamination.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 2-401.12 Discharges from the Eyes, Nose, and Mouth^c**
- Food employee observed with persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth in a food prep area.

6. Hands clean and properly washed

IN/OUT This item shall be marked **IN** or **OUT** of compliance. This item is marked **IN** compliance only when employees are observed using proper handwashing techniques at appropriate times and places.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

2-301.11 **Clean Condition - Hands and Arms** ^P
2-301.12 **Cleaning Procedure** ^P
2-301.14 **When to Wash** ^P

- When changing tasks from handling raw proteins to handling Ready-To-Eat (RTE) foods.
- After sweeping and cleaning.
- After using a cell phone, handling cash, or touching the face.
- After engaging in outside activities – leaving the kitchen.
- After engaging in activities where contamination to the hands may have occurred.

2-301.15 *Where to Wash* ^{Pf}
• Employee incorrectly washing hands at the 3 – Compartment sink in the prep area.

2-301.16 *Hand Antiseptics* ^{Pf}

7. No bare hand contact with RTE foods

IN/OUT This item should be marked **IN** or **OUT** of compliance. This item is marked **IN** compliance only when employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with RTE foods. This item should be marked **OUT** of compliance if an employee is observed touching RTE food with their bare hands.

NA Do not mark this item **NA**

NO This item may be marked **NO** for establishments that prepare RTE foods only, but no food preparation is performed at the time of inspection.

Applicable Citations:

3-301.11

***Preventing Contamination from Hands^P**

3-801.11 (D)

Highly Susceptible Populations - No Bare-Hand Contact^P

*A food handler *may* use their bare hands when:

- Handling RTE Food that is being added to a raw product requiring a cooking process.
- Handling RTE food that is being added to other RTE food where both items together will be cooked or heated to a minimum of 145 °F.

8. Handwashing sinks, properly supplied and accessible

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on observations determining that handwashing sinks are properly equipped and conveniently located for food employee use. This item shall be marked **OUT** of compliance when a handwashing sink is not supplied with soap, hand drying provisions or equipped with the required signage. In addition, if the handwashing sink is not located to be available to food employees who are working in food preparation, food dispensing and warewashing areas, is blocked by portable equipment or stacked full of soiled utensils or other items, or the handwashing sink is unavailable for regular employee use, this item shall be marked **OUT** of compliance.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 5-202.12 (A) Handwashing Sinks - Minimum Temperature^{Pf}*
- Water temperature at a hand sink shall be at least 100 °F.
- 5-202.12 (B) – (D) Handwashing Sinks - Installation Requirements^C**
- Steam mixing valve, metered faucet, or automatic handwashing.
- 5-203.11 Handwashing Sinks - Minimum Number^{Pf}*
- 5-204.11 Handwashing Sinks - Location and Placement^{Pf}*
- 5-205.11 Using a Handwashing Sink - Operation and Maintenance^{Pf}*
- Using a hand sink for purposes other than handwashing.
 - Hand sink not easily accessible.
- 6-301.11 Handwashing Cleanser - Availability^{Pf}*
- 6-301.12 Hand Drying Provision^{Pf}*
- 6-301.13 Handwashing Aids and Devices - Use Restrictions^C**
- 6-301.14 Handwashing Signage^C**

9. Food obtained from approved source

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of food products, food labels and packaging, water analyses, and discussion with the PIC or other food employees. This item should be marked **IN** compliance when the Department is able to determine approved food sources. A review of supplier names, shipment invoices, buyer specification plans, molluscan shellfish tags, proof of regulatory permit/licensure of a food source, etc. can be used to document approved food sources. This item should be marked **OUT** of compliance when an approved food source cannot be determined.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

3-201.11 (A)	Compliance with Food Law - Lawful Sources^P
3-201.11 (B)	Compliance with Food Law - Food Not Prepared in Home^P
<i>3-201.11 (C)</i>	<i>Compliance with Food Law - Packaged Food Labelled^{Pf}</i>
3-201.11 (D)	Compliance with Food Law - Raw or Undercooked Fish Frozen^C
<i>3-201.11 (E)</i>	<i>Compliance with Food Law-Whole - Muscle Intact Beef Steaks^{Pf}</i>
3-201.11 (F)	Compliance with Food Law - Non-RTE Packaged Meat & Poultry^C
3-201.11 (G)	Compliance with Food Law - Untreated Eggs^C
3-201.12	Food in a Hermetically Sealed Container^P
3-201.13	Fluid Milk and Milk Products^P
3-201.14	Fish^P
3-201.15	Molluscan Shellfish^P
3-201.16	Wild Mushrooms^P
3-201.17	Game Animals^P
3-202.13	Eggs^P
3-202.14	Eggs and Milk Products-Pasteurized^P
3-202.110	Juice Treated-Commercially Processed^P
5-101.13	Bottled Drinking Water^P

10. Food received at proper temperature

IN/OUT This item should be marked **IN** or **OUT** of compliance based on actual food temperature measurements of TCS foods being received. This item should be marked **IN** compliance when food is received and found at proper temperatures during the inspection. This item should be marked **OUT** of compliance if food is received and accepted, and an actual food temperature measurement of a TCS food by the Department at the time of delivery exceeds 41°F for receiving as prescribed by the Regulation.

NA Do not mark this item **NA**

NO This item may be marked **NO** if food is not received during the inspection.

Applicable Citation:

- 3-202.11 (A) *Receiving Temperature - Cold TCS Food ^P
- 3-202.11 (C) *Receiving Temperature - Raw Eggs ^P
- 3-202.11 (D) Receiving Temperature - Hot TCS Food ^P
- 3-202.11 (E) *Receiving Temperature - Frozen Food ^{Pf}*
- 3-202.11 (F) *Receiving Temperature - Free from Temperature Abuse ^{Pf}*

*Foods that **may** be received at 45 °F or lower:

- Milk
- Molluscan shellfish
- Eggs

11. Food in good condition, safe, and unadulterated

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of the integrity of product packaging, wholesomeness, and signs of adulteration. This item shall be marked **IN** compliance when, for example a dent in a canned food has not compromised the hermetic seal; cuts made in outer cardboard packaging during opening of the case do not enter the inner product packaging; the true appearance, color, or quality of a food is not misrepresented; and food is honestly presented. This item shall be marked **OUT** of compliance when the integrity of food packaging has been compromised or the true appearance, color, or quality of a food has been intentionally altered.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

3-101.11

Safe, Unadulterated and Honestly Presented ^P

- Escolar fish advertised as tuna, Swai fish advertised as catfish.
- Layering fresh meat over expired meat for display in a RFE or meat market.
- Observed condensation dripping directly on exposed food in a Walk-In Cooler.

3-202.15

Package Integrity ^{Pf}

12. Required records available: shellstock tags, parasite destruction

- IN/OUT** This item should be marked **IN** or **OUT** of compliance based-on direct observations of fish in storage, shellstock tags, and/or records of freezing of fish for parasite destruction. This item should be marked **IN** compliance if the permit holder provides a statement from supplier(s) identifying that fish sold as raw, raw-marinated or undercooked is frozen by supplier for parasite destruction; or there are freeze records maintained by the permit holder when fish are frozen for parasite destruction on the premises. This item should be marked **OUT** of compliance if there are no shellstock tags available, when the shellstock tags are incomplete, when there is evidence of commingling of shellstock, or when no records of freezing of fish for parasite destruction are available. Fish exempt from freezing requirements are found in paragraph **3-402.11(B)** ^c.
- NA** This item may be marked **NA** when shellstock are not used in the establishment and the only fish sold as raw, raw-marinated or undercooked is the tuna species or aquaculture fish listed as exempted from freezing in the Regulation.
- NO** This item may be marked **NO** when shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.

Applicable Citations:

<i>3-202.18</i>	<i>Shellstock Identification</i> ^{Pf}
<i>3-203.12</i>	<i>Shellstock-Maintaining Identification</i> ^{Pf}
3-402.11 (A)	*Parasite Destruction ^P
<i>3-402.12 (A)</i>	<i>*Records, Creation, & Retention - Freezing in House</i> ^{Pf}
3-402.12 (B)	*Records, Creation, & Retention – Frozen Fish ^c
<i>3-402.12 (C)</i>	<i>*Records, Creation, & Retention - Aquaculture</i> ^{Pf}

***See attached chart for explanation.**

FISH – FREEZING, PARASITE DESTRUCTION, RECORDS, CREATION AND RETENTION

3-402.11 – Parasite Destruction

<p>(A) – Fish - Prior to Sale or Service RTE, Raw, Raw Marinated, Partially Cooked, or Marinated-Partially Cooked</p> <p style="text-align: center;">Received and frozen by a commercial supplier.</p>	<ol style="list-style-type: none"> (1) Frozen and stored at a temperature of -4 degrees °F (-20 degrees °C) or lefor a minimum of one hundred sixty-eight (168) hours (seven (7) days) in a freezer; ^P (2) Frozen at -31 degrees °F (-35 degrees °C) or below until solid and stored at -31 degrees °F (-35 degrees °C) or below for a minimum of fifteen (15) hours; ^P or (3) Frozen at -31 degrees °F (-35 degrees °C) or below until solid and stored at -4 degrees °F (-20 degrees °C) or below for a minimum of twenty-four (24) hours. ^P
<p>(B) - Fish – Exemptions to freezing requirements as stated in 3-402.11 (A) ^P</p>	<ol style="list-style-type: none"> (1) Molluscan Shellfish (2) A scallop product consisting only of the shucked adductor muscle. (3) Tuna Species as stated in 3-402.11 (B)(3) ^C. (4) Aquacultured fish, such as Salmon, meeting requirements as stated in 3-402.11 (B)(4) ^C. (5) Fish eggs that have been removed from the skein and rinsed.

3-402.12 – Records, Creation, and Retention

<p>(A) - Fish - Prior to Sale or Service RTE, Raw, Raw Marinated, Partially Cooked, or Marinated-Partially Cooked</p> <p style="text-align: center;">Received fresh and frozen by the Retail Food Establishment (RFE).</p>	<ul style="list-style-type: none"> • Must freeze the fish, as stated in 3-402.11 (A),^P on site meeting the freezing requirements; and • The PIC must create a record keeping process and record the freezing parameters used; and • The freezing records must be maintained at the RFE for ninety (90) calendar days beyond the time of service or sale of the fish. ^{Pf}
<p>(B) – Fish – Record Substitution to 3-402.12 (A) ^{Pf} Requirements</p> <p style="text-align: center;">Received frozen and the supplier provides the freezing records.</p>	<ul style="list-style-type: none"> • If fish is frozen by a supplier, a written agreement or statement from the supplier, stipulating that the fish was frozen to the specifications as stated in 3-402.11 (A),^P may be substituted to meet the requirements of 3-402.12 (A).^{Pf}
<p>(C) – Fish – Aquicultured – Prior to Sale or Service RTE, Raw, Raw Marinated, Partially Cooked, or Marinated-Partially Cooked</p> <p style="text-align: center;">When using Aquicultured fish that is produced as specified in 3-402.11 (B)(4). ^C</p>	<ul style="list-style-type: none"> • Must obtain a written agreement or statement from the supplier or aquaculturist stipulating that fish were raised and fed as specified in 3-402.11 (B)(4); ^C and • Records must be retained at the RFE for ninety (90) calendar days beyond the time of service or sale of the fish. ^{Pf}

Special Note

3-201.11(D) ^C - Fish, other than those specified in 3-402.11(B), that are intended for consumption in raw or undercooked form and allowed as specified in **3-401.11(D),^{Pf}** may be offered for sale or service if they are obtained from a supplier that freezes the fish as specified under **3-402.11 ^P** **or** if they are frozen on the premises as specified under **3-402.11 ^P** and records are retained as specified under **3-402.12.^{Pf}**

13. Food separated and protected

IN/OUT This item should be marked **IN** or **OUT** of compliance based on direct observations of food storage and food handling practices. This item should be marked **OUT** of compliance when RTE foods are subject to potential contamination by raw animal foods; raw animal foods are observed not separated by type based on minimum cook temperatures by spacing or placing in separate containers; food is not packaged or covered during storage (unless in the process of cooling); or food is in contact with soiled equipment and utensils; or single-use gloves are used for more than one task.

NA This item may be marked **NA** when there are no raw animal foods used in the facility and only packaged foods are sold.

NO This item is marked **NO** when raw animal foods are used or served seasonally and you are unable to determine compliance.

Applicable Citations:

3-302.11 (A)(1) & (2) Raw Animal Food – Separation, Packaging, and Segregation ^P

- Food protected from cross contamination by separating raw animal food from:
 - Raw RTE food (sushi fish, molluscan shellfish, raw RTE fruits and vegetables.
 - Cooked RTE food.
 - Fruits and vegetables before being washed.

3-302.11 (A)(3) – (8) Packaged and Unpackaged Food – Separation, Packaging, and Segregation ^C

- Food protected from cross contamination by:
 - Cleaning and sanitizing equipment and utensils per **4-602.11(A) ^P** and **4-703.11. ^P**
 - Storing food in packages, covered containers or wrappings.
 - Cleaning hermetically sealed containers of food of visible soil before opening.
 - Separating fruits and vegetables before being washed from RTE food.
 - Storing damaged, spoiled, or recalled food being held in the RFE per **6-404.11 ^{Pf}**
 - Observed the potential for contamination of food not cooling and not covered in a Walk-In Cooler.

3-304.11 Food Contact with Equipment and Utensils ^P

3-304.15 (A) Gloves, Use Limitation ^P

- Single-use gloves are to be used for only one task, and then discarded.

3-306.13 (A) Consumer Self-Service Operations ^P

- Raw, unpacked animal food, such as beef, lamb, pork, poultry, and fish may not be offered for consumer self-service.
 - Exceptions:
 - Consumer self-service of RTE food at buffets or salad bars that serve sushi or raw shellfish.
 - Ready-to-cook individual portions for immediate cooking and consumption on premises.
 - Raw, frozen, shell-on shrimp, or lobster.

14. Food-contact surfaces: cleaned and sanitized

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of food-contact surfaces of equipment and utensils; actual measurements/readings of chemical sanitizer concentration, hot water sanitizing temperature, water pressure, etc. using test strips, heat-sensitive tapes, and equipment gauges; observations of cleaning and sanitizing procedures; and discussion of cleaning and sanitizing procedures and frequency with the PIC or other food employees. This item shall be marked **IN** compliance when manual and/or mechanical methods of cleaning and sanitizing are effective and performed at the prescribed frequency.

There should be an overall assessment of the food-contact surfaces of equipment and utensils in clean storage and in use to determine compliance. For example, this item is not marked **OUT** of compliance based on one visibly soiled utensil such as a plate or knife. This item shall be marked **OUT** of compliance when manual and/or mechanical methods of cleaning and sanitizing food-contact surfaces of equipment and utensils are ineffective, or if one multiuse piece of equipment, such as a slicer or can opener, is visibly soiled and being used at the time of the inspection.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 4-501.111** **Manual Warewashing Equipment - Hot Water Sanitization Temperatures^P**
4-501.112 Mechanical Warewashing Equipment - Hot Water Sanitization Temperatures^{Pf}
- 4-501.113** **Mechanical Warewashing Equipment - Sanitization Pressure^C**
- Sanitizing pressure not meeting the manufacturer's specifications and not registering between five (5) and thirty (30) PSI.
- 4-501.114** **Warewashing Equipment - Chemical Sanitization - Criteria^P**
- Manual and Mechanical sanitizer concentration:
 - Chorine:** between fifty (50) and two hundred (200) ppm.
 - Quaternary ammonium:** concentration per **7-204.11^P** and as indicated by the manufacturer's directions on label.
- 4-501.115** **Manual Warewashing Equipment-Chemical Sanitization Using Detergent - Sanitizers^C**
4-601.11 (A) Equipment, Food Contact Surfaces, and Utensils - Shall be clean to sight and touch^{Pf}
4-602.11 (A)(1) - (5) Equipment, Food Contact Surfaces, and Utensils - Cleaning frequency^{Pf}
- 4-602.11 (C)** **Equipment, TCS Food Contact Surfaces, and Utensils - Cleaning frequency^P**
- Clean at least every four (4) hours **when not used** with temperature control
 - Continuous use:
 - Knives used to cut sandwiches, meat, or vegetables.
 - Cutting boards used for cutting sandwiches, meat or vegetables.
 - Slicers in continuous use to slice deli meat.
- 4-602.11 (D)** **Equipment, TCS Food Contact surfaces, and Utensils - Cleaning frequency^C**
- Clean less frequently than every four (4) hours **when used** with temperature control
 - Continuous use:
 - Ice Cream scoops stored in water at a temperature at 135 °F or higher.
 - Knives, slicers or cutting boards in continuous use in meat cutting rooms with temperature control.
 - Serving utensils in food stored in coolers or on buffets.
 - Food storage containers in coolers or on buffets.
- 4-602.11 (E)** **Equipment, Non-TCS Food Contact Surfaces and Utensils - Cleaning frequency^C**
- Tea urn nozzles, self-service utensils (tongs, scoops, ladles), inside ice bins, and self-service condiment dispensers.
- 4-602.12 (A)** **Cooking and Baking Equipment - Food Contact Surfaces - Cleaning frequency^C**
4-702.11 Before Use After Cleaning^P
4-703.11 Hot Water and Chemical - Methods^P

15. Proper disposition of returned, previously served, reconditioned, and unsafe food

IN/OUT This item shall be marked **IN** or **OUT** of compliance. This item is marked **OUT** of compliance if food is previously served unwrapped, unprotected, or observed being re-served. This item is also marked **OUT** if RTE food is contaminated by employees and is not discarded or reconditioned according to an approved procedure. This item shall be marked **IN** if all returned, previously served, reconditioned, or unsafe food is properly disposed of.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 3-306.14 (A)** **Returned food and Re-service of Food - Prohibition^P**
- 3-306.14 (B)** **Returned Food and Re-service of Food - Exceptions^C**
- 3-701.11** **Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food^P**

16. Proper cooking time and temperatures

NOTE The cooking temperatures of foods shall be measured to determine compliance or noncompliance. The temperature of raw animal foods in each species cooked during the inspection should be taken. For instance, if the facility fries chicken, scrambles eggs, bakes fish, grills hamburgers, and slow-roasts prime rib during the inspection – the cook temperatures of all the products should be measured. Temperatures that are **OUT** of compliance, should be recorded under their respective citation on the inspection report as is described in the SOP Manual. The time of inspections should be varied so that cooking can be observed.

IN/OUT This item should be marked **IN** or **OUT** of compliance. This item should be marked **OUT** of compliance if the items checked do not meet the temperature requirements for cooking and the employee doing the cooking attempts to serve the product without returning the product to the cooking process. Record the **OUT** temperatures and document the food item and location of the violation. If food is cooked lower than the required temperature but the facility has an approved Consumer Advisory or an approved variance with a Hazard Analysis Critical Control Point (HACCP) plan for that food item or all cooked food temperatures are **IN**, compliance, select the comment “**All observed cooking temperatures are in proper range**” located in the “**Special Notes**” section.

NA This item may be marked **NA** when no raw animal foods are cooked in the establishment.

NO This item may be marked **NO** when you are unable to determine the cooking temperature of any food. The inspection should be arranged at an optimum time for measuring at least one cooked item.

Applicable Citations:

3-401.11 (A)	Raw Animal Foods - Cooking ^P
3-401.11 (B)	Raw Animal Foods - Cooking - Whole Meat Roasts ^P
3-401.11 (C)	Raw Animal Foods - Cooking-Raw/Undercooked Whole - Muscle Intact Beef Steak ^C
<i>3-401.11 (D)</i>	<i>Raw Animal Foods - Cooking - Consumer Request Criteria</i> ^{Pf}
3-401.12	Microwave Cooking ^C
3-401.12 (C)	Microwave Cooking - Temperature ^P
3-401.14 (A) – (E)	Non-Continuous Cooking of Raw Animal Foods ^P
<i>3-401.14 (F)</i>	<i>Non-Continuous Cooking of Raw Animal Foods - Written Procedures</i> ^{Pf}

INTERNAL COOKING TEMPERATURE SPECIFICATIONS

Temperature / Time	Food Descriptions
145 °F for 15 seconds 3-401.11 (A)(1) ^P	<ul style="list-style-type: none"> Raw eggs cooked for immediate service Commercially raised game animals, fish and intact meat except as listed below
155 °F for 17 seconds 3-401.11 (A)(2) ^P	<ul style="list-style-type: none"> Raw eggs not for immediate service Ratites (Ostrich, Rhea, Emu) Injected or mechanically tenderized meats Comminuted meat, fish, or commercially raised game animals per 3-201.17 (A)(1) ^P or 3-201.17 (A)(2) ^P
165 °F for < 1 second (instantaneous) 3-401.11 (A)(3) ^P	<ul style="list-style-type: none"> Poultry, baluts or wild game animals per 3-201.17 (A)(3) & (4) ^P Stuffed fish, stuffed meat, stuffed pasta, stuffed poultry and stuffed ratites Stuffing containing fish, meat, ratites, and poultry
Refer to Cooking Chat in 3-401.11 (B) ^P	<ul style="list-style-type: none"> Whole Meat Roast

17. Proper reheating procedures for hot holding

NOTE *The reheating temperatures of foods shall be taken to determine compliance or non-compliance. Use discussions with managers or cooks and your direct observations to determine compliance or non-compliance. Temperatures that are **OUT** of compliance, should be recorded with their respective citation on the inspection report as is described in the SOP Manual. The time of inspections should be varied so that reheating can be observed.*

IN/OUT This item should be marked **IN** or **OUT** of compliance based on actual temperature measurements of foods upon completion of the reheating process and prior to being placed in hot holding using a calibrated food temperature measuring device. This item should be marked **OUT** of compliance if the items checked are not reheated to the required temperatures or within two (2) hours prior to hot holding. If all temperatures of reheated items are **IN** compliance, select the comment "**All observed reheating for hot holding temperatures are in proper range**" located in the "**Special Notes**" section.

NA This item may be marked **NA** when foods are **not** held over for a second service and/or reheating for hot holding is not performed in the establishment.

NO This item may be marked **NO** when foods are held over for a second service and reheated for hot holding, but not at the time of inspection.

Applicable Citation:

3-403.11

Reheating for Hot Holding^P

- Reheating fully cooked, properly cooled food (conventional) – reheat to 165 °F (minimum) for 15 seconds – rapidly within two (2) hours.
- Commercially processed RTE / TCS food (conventional) – heat to 135 °F (minimum) - rapidly within two (2) hours.
- Reheating fully cooked, properly cooled food (microwave) – reheat to 165 °F (minimum), leave covered for two (2) minutes - rapidly within two (2) hours.
- Exception:
 - Food reheated for immediate service can be reheated to any temperature if it was initially cooked and cooled properly.

18. Proper cooling time and temperatures

NOTE *The requirement for cooling cooked TCS food is that the food shall be cooled from 135°F to 41°F or less in 6 hours provided that the food is cooled from 135°F to 70°F within the first 2 hours. For example, if a facility cools chili from 135°F to 70°F in 1.5 hours; they then have 4.5 hours to get it from 70°F to 41°F or less. These are two critical limits that shall be met with cooling. Discussions with the PIC along with observations should be used to determine compliance. For instance, during discussion the PIC says that a food product was cooled overnight in the walk-in cooler. The product is checked, and the temperature is 50°F. Eight hours have elapsed from closing to opening. This item should be marked **OUT** because the product did not cool from 135°F to 70°F within two hours and from 135°F to 41°F or less within a total of 6 hours.*

*Temperatures that are **OUT** of compliance, should be recorded with their respective citation on the inspection report as is described in the SOP Manual. Because the entire cooling process is difficult to observe during an inspection, at the onset of the inspection a determination of whether foods are currently being cooled should be made. If cooling is taking place, temperatures should be taken to make a determination of whether proper cooling is possible with procedures being used. The PIC shall demonstrate that both critical limits have been met for the cooling process. Observations of methods and information provided from the operator shall demonstrate if the process is **IN** or **OUT** of compliance.*

IN/OUT This item should be marked **IN** or **OUT** of compliance based on actual temperatures of TCS foods in the cooling process. The basis for determining **IN** or **OUT** of compliance can also be supported through discussion and/or record review which would provide the inspector reliable data of the “start time” for cooling from 135°F. See above **NOTE** for an example of using actual temperature and discussion with the PIC in determining **OUT** of compliance without actually being at the establishment during the entire cooling of TCS Food process, from start to finish. If all cooling temperatures and cooling rate are **IN** compliance, select the comment “**All observed cooling data points are in proper range**” located in the “**Special Notes**” section.

NA This item may be marked **NA** when the establishment does **not** receive raw eggs, shellstock, or milk, prepares **no** TCS food from ambient temperature ingredients that require cooling, and does **not** cool cooked TCS food.

NO This item may be marked **NO** when the establishment does cool TCS food, but proper cooling per the prescribed temperature and time parameters cannot be determined during the length of the inspection.

Applicable Citation:

3-501.14

Cooling^P

- *Cooked TCS foods that will be held cold, must be cooled from 135 °F to 41 °F within six (6) hours or less.
- *TCS foods prepared from ambient ingredients, such as canned tuna or reconstituted foods, must be cooled to 41 °F within four (4) hours or less.
- Milk and molluscan shellfish **may** be received at 45 °F or lower but **must** be cooled to 41 °F or lower within four (4) hours.
- A facility may serve food in the cooling process, but the food cannot be put in a grab and go container until properly cooled according to this citation.

***See attached cooling calculation charts for standard and ambient cooling.**

STANDARD COOLING	
Example: Cooked Beef Stew	
First Data Point: 130 °F at 11:00 AM	Second Data Point: 95 °F at 12:00 PM
Subtract the Second Data Point Temperature (95 °F) from the First Data Point Temperature (130 °F).	Establish the Cooling Time in minutes between the two Data Point Temperatures.
130 °F = First Data Point - 95 °F = Second Data Point Temperature_ 35 °F = Drop in Temperature	11:00 AM to 12:00 PM = 60 min. (Cooling Time)
Divide the Drop in Temperature (35 °F) by the Cooling Time (60 min.)	
$\frac{60 \text{ min.}}{35 \text{ °F}}$ $= 0.58 \text{ °F/min.}$ (Actual Cooling Rate)	
The Actual Cooling Rate meets and exceeds the required minimum Standard Cooling Rate for First Phase Cooling.	
First Phase Cooling Rate – 135 °F → 70 °F (within 2 hrs.) = 0.54 °F / min. or higher Second Phase Cooling Rate – 70 °F → 41 °F (within 4 hrs.) = 0.12 °F / min. or higher	
AMBIENT COOLING	
Example: Complete Food Preparation (Chicken Salad)	
*First Data Point: 65 °F at 11:00 AM	*Second Data Point: 48 °F at 11:30 AM
Subtract the Original Target Temperature (41 °F) from the First Data Point Temperature (65 °F)	Subtract the Second Data Point Temperature (48 °F) from the First Data Point Temperature (65 °F)
65 °F = First Data Point - 41 °F = Original Target Temperature_ 24 °F = New Target Temperature	65 °F = First Data Point - 48 °F = Original Target Temperature_ 17 °F = Drop in Temperature
Divide the New Target Temperature by 240 min. Second Phase Cooling (4 hrs. = 240 min.)	Divide the Drop in Temperature by 30 min. 30 min. = Time difference between Data Point Temperatures
$\frac{240 \text{ min.}}{24 \text{ °F}}$ $= 0.10 \text{ °F / min. or higher}$ (New Cooling Rate)	$\frac{30 \text{ min.}}{17 \text{ °F}}$ $= 0.56 \text{ °F / min.}$ (Actual Cooling Rate)
Compare the Actual Cooling Rate (0.56 F / min.) to the New Required Cooling Rate (0.10 F / min. or higher) The Actual Ambient Cooling Rate for the prepared salad is sufficient.	
*Ambient Cooling Data Points MUST be taken on a TCS food product in the Second Phase, (70 °F to 41 °F), of the cooling process.	

19. Proper hot holding temperatures

NOTE *Temperatures that are **OUT** of compliance, should be recorded with their respective citation on the inspection report as is described in the SOP Manual.*

IN/OUT This item should be marked **IN** or **OUT** of compliance based on actual food temperature measurements using a calibrated food temperature measuring device. This item should be marked **IN** compliance when the Department determines that, of the TCS Food temperature measurements taken during the inspection, no hot holding temperatures are less than prescribed by the Regulation. This item is marked **OUT** of compliance if TCS Food is found out of temperature unless TPHC is used for that TCS Food. If all hot holding temperatures are **IN** compliance, select the comment "**All observed hot holding temperatures are 135 °F or higher**" located in the "**Special Notes**" section.

NA This item may be marked **NA** when the establishment does **not** hot hold food.

NO This item may be marked **NO** when the establishment does not hold food, but no foods are being hot held during the time of inspection. Inspections should be conducted during a time when hot holding temperatures can be taken.

Applicable Citation:

3-501.16 (A)(1) Time/Temperature Control for Safety Food – Hot Holding^P

20. Proper cold holding temperatures

NOTE *Temperatures that are **OUT** of compliance, should be recorded with their respective citation on the inspection report as is described in the SOP Manual.*

IN/OUT This item should be marked **IN** or **OUT** of compliance based on actual food temperature measurements using a calibrated food temperature measuring device. Discussions should be made with the PIC to determine if a food is in the process of cooling, TPHC is used, or there is an approved method to render a food so that it is not TCS food. This item should be marked **IN** compliance when the Department determines that no cold holding temperatures, measured during the inspection, are greater than prescribed by the Regulation. If all cold holding temperatures are **IN** compliance, select the comment "**All observed cold holding temperatures are 41 °F or lower**" located in the "**Special Notes**" section. This item should be marked **OUT** of compliance if one TCS food is found out of temperature, with supportive evidence, unless TPHC is used for that TCS food.

NA This item may be marked **NA** when the establishment does **not** cold hold food.

NO This item may be marked **NO** when the establishment does cold hold food, but no foods are being cold held during the time of inspection. Inspections should be conducted during a time when cold holding temperatures can be taken.

Applicable Citation:

3-501.16 (A)(2)

Time/Temperature Control for Safety Food - Cold Holding ^P

3-501.16 (B)

Time/Temperature Control for Safety Food - Unpasteurized Eggs Cold Holding ^P

- Eggs *may* be received and held at 45 °F or lower.

21. Proper date marking and disposition

- IN/OUT** This item should be marked **IN** or **OUT** of compliance. This item would be **IN** compliance when there is a system in place for date marking all foods that are required to be date marked and is verified through observation. If date marking applies to the establishment, the PIC should be asked to describe the methods used to identify product shelf-life or “consume-by” dating. The Department shall be aware of food products that are listed as exempt from date marking and date marking time frames. For disposition, mark **IN** when foods are all within date marked time limits or food is observed being discarded within date marked time limits; mark **OUT** of compliance when date marked food exceeds the time limit or date-marking is not done.
- NA** This item may be marked **NA** when there is no RTE / TCS food prepared on premise and held over twenty-four (24) hours in the establishment.
- NO** This item may be marked **NO** when the establishment does handle foods requiring date marking, but there are no foods requiring date marking in the facility at the time of inspection.

Applicable Citations:

3-501.17

***Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking^{Pf}**

- **Prepared at a Retail Food Establishment (RFE)** - RTE / TCS foods held over twenty-four (24) hours, from date of production, must be date marked to indicate a seven (7) day use, sell by or discard disposition.
- **Prepared and packaged by a food processing plant** - RTE / TCS foods held over twenty-four (24) hours, from date the original packaged was opened, must be date marked to indicate a seven (7) day use, sell by or discard disposition. *Date marking may not exceed the use-by date provided by the manufacturer if based on food safety.*
- A date marking system must be clearly identifiable and easy to explain and understand.
- When **3-501.17^{Pf}** is marked as a violation; **3-501.18^P** must also be marked as a violation.

3-501.18

***Ready-To-Eat Time/Temperature Control for Safety Food - Disposition^P**

- Freezing a RTE / TCS food stops (***does not reset***) the seven (7) day use by or discard disposition time.

***See attached charts for explanation.**

DATE MARKING EXAMPLES

Ready-To-Eat Food Prepared at a Retail Food Establishment – Cold Holding

DATE	SHELF-LIFE DAY	ACTION
October 1 st	1	Cook / Cool / Cold Hold at 41 °F or Lower
October 7 th	7	Serve, Sell or Discard

Ready-To-Eat Food Prepared at a Retail Food Establishment – Freezing

DATE	SHELF-LIFE DAY	ACTION
October 1 st	1	Cook / Cool / Cold Hold at 41 °F or Lower
October 2 nd	2	Cold Hold at 41 °F or Lower
October 3 rd	TIME STOPS	FREEZE
October 20 th	3 <i>(Time resumes, does not reset)</i>	Thaw / Cold Hold at 41 °F or Lower
October 24 th	7	Serve, Sell or Discard

For proper date marking, the container of a RTE food item must be marked with the production date, freezing date, and thaw date to determine the seven (7) day sell, use by or discard disposition.

DATE MARKING EXEMPTIONS

Date Marking does not apply to the following foods prepared and packaged by a food processing plant inspected by the appropriate regulatory authority:

3-501.17 (G)(1) – (7) Pf

FOOD ITEM	DESCRIPTION
Deli Salads <i>(Mayonnaise Based)</i>	Such as: Ham Salad, Seafood Salad, Chicken Salad, Egg Salad, Pasta Salad, Potato Salad and Macaroni Salad
Hard Cheeses <i>(Containing not more than thirty-nine (39) percent moisture)</i>	Such as: Cheddar, Colby, Gruyere, Parmesan, Romano, Reggiano and Swiss
Semi-Soft Cheeses <i>(Containing more than thirty-nine (39) percent moisture, but not more than fifty (50) percent moisture)</i>	Such as: Asiago, Blue, Edam, Gorgonzola, Gouda and Monterey Jack
Cultured Dairy Products <i>(Milk and Cream)</i>	Such as: Yogurt, Sour Cream and Buttermilk
Preserved Fish Products	Such as: Pickled Herring, Dried or Salted Cod and other Acidified Fish Products
Shelf Stable, Dry Fermented Sausages	Such as: Pepperoni, Dry Salami, Genoa, Basturma, Breasaola, Coppa and Capocollo
Shelf Stable, Salt-Cured Products	Such as: Prosciutto, Country Ham and Parma Ham

Additional foods exempt from Date Marking:

Shellstock <i>FDA Food Code Annexes 2017 (Pg. 485)</i>	<i>Must be refrigerated. Must retain Shellstock Tags for 90 days. Time starts the date and time the container is empty (must be recorded on the Shellstock Tag).</i>
Individual Meal Portions <i>3-501.17 (E)</i>	<i>Individual Meal Portions served or repackaged for sale from a bulk container upon a consumer's request.</i>

22. Time as a Public Health Control: procedures and records

IN/OUT This item should be marked **IN** or **OUT** of compliance based on direct observations, record review, and the review of any standard operating procedures to determine if the intent of the Regulation for use of TPHC is met. This provision only applies if it is the actual intention or conscious decision by the PIC to store TCS food out of temperature control using TPHC; otherwise, it may be a cold or hot holding issue. This item should be marked **IN** compliance if there is an approved written procedure at the food establishment that identifies the types of food products that will be held using time only and describes the procedures as specified in **3-501.19**.^P This item should be marked **OUT** of compliance when the PIC implies the use of TPHC but does not have a written procedure or effective mechanism for indicating the point in time when the food is removed from temperature control can be determined.

NA This item may be marked **NA** when the establishment does not use TPHC as the public health control.

NO This item may be marked **NO** when the establishment uses TPHC as the public health control but is not using this practice at the time of inspection.

Applicable Citations:

3-501.19 Time as a Public Health Control ^P

Four (4) hour TPHC

Shall have written procedures

- *Initial temperature of 41 °F or lower when removed from cold holding or 135 °F or higher when removed from hot holding.*
- *The food shall be marked or otherwise identified to indicate the time that is four (4) hours past the point in time when the food is removed from temperature control.*
- *The food shall be cooked and served, served at any temperature if RTE or discarded within four (4) hours from the point in time when the food is removed from temperature control.*
- *The food in unmarked containers or packages or marked to exceed four (4) hour limit shall be discarded.*

Six (6) hour TPHC

Shall have written procedures

- *Initial temperatures of 41 °F or lower when removed from cold holding and food temperature shall not exceed 70 °F.*
- *The food shall be marked or otherwise identified to indicate:*
 - *The time the food was removed from 41 °F or lower cold holding; and*
 - *The time that is six (6) hours past the point in time when the food is removed from the cold holding temperature control.*
- *The food shall be:*
 - *Discarded if the temperature of the food exceeds 70 °F; or*
 - *Cooked and served, served at any temperature if RTE, or discarded within a maximum of six (6) hours from the point in time when the food is removed from 41 °F or lower for cold holding temperature control.*
- *The food in unmarked containers or packages, or marked with a time that exceeds six (6) hour limit shall be discarded*

A retail food establishment that serves a highly susceptible population may not use time as specified under (A), (B), or (C) of this section as the public health control for raw eggs.

23. Consumer advisory provided for raw or undercooked foods

IN/OUT This item should be marked **IN** or **OUT** of compliance based on a thorough review with the PIC of the posted, written and special/daily menus, to determine if untreated shell eggs, meats, fish, or poultry are used as an ingredient or ordered as a raw, raw-marinated, partially cooked, or undercooked food. The advisory also applies to raw milk offered for sale from a retail service case. This item should be marked **IN** compliance if the establishment provides an advisory that meets the intent of the Regulation for both the disclosure and reminder components. This item should be marked **OUT** of compliance when raw or undercooked foods are served or sold and there is no consumer advisory, the food item is not disclosed, or there is no reminder statement as per *3-603.11 (B) & (C)*.^{Pf} The consumer advisory does not exempt the requirement for freezing for parasite control, nor should it be used for foods that have only gone through the initial heating and cooling stages of a non-continuous cooking process.

NA This item may be marked **NA** when a food establishment does not serve a RTE food that necessitates an advisory (i.e., an animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens).

NO Do not mark this item **NO**

Applicable Citations:

3-603.11 (A - C) Consumer Advisory – Animal Foods that are Not Otherwise Processed to Eliminate Pathogens^{Pf}

- Examples of food requiring a Consumer Advisory:
 - Tenderized steak cooked to 140 °F
 - Yellow fin tuna served raw

3-603.11 (D) Consumer Advisory - Raw Milk^{Pf}

24. Pasteurized foods used; prohibited foods not offered

NOTE *Discussions with the PIC and employees regarding whether or not certain foods are served, or certain practices occur in the establishment, along with observations should be used to determine compliance.*

IN/OUT This item should be marked **IN** or **OUT** of compliance based on direct observations and discussions with the PIC and food employees regarding whether certain foods are served, or certain practices occur in an establishment serving a highly susceptible population. Violations of bare hand contact by food employees serving a highly susceptible population **3-801.11(D)^P** is marked under Item 7. This item shall be marked **IN** compliance if only treated/pasteurized juices/juice beverages are served; only pasteurized eggs are used in recipes if eggs are undercooked or combined, no raw or partially cooked animal foods or raw seed sprouts are served, and no unopened packaged food is re-served following service to patients in medical isolation or quarantine.

NA This item may be marked **NA** if a highly susceptible population is not served.

NO **Do not mark** this item **NO**

Applicable Citations:

3-801.11 Highly Susceptible Populations ^P

- Persons who are more likely, than other people in the general population, to experience foodborne disease because they are:
 - Immunocompromised; preschool age children or older adults; **and**
 - Obtaining food at a facility that provides services such as:
 - Custodial Care
 - Healthcare
 - Assisted Living (Child or Adult Day Care Center)
 - Kidney Dialysis Center
 - Hospital
 - Nursing Home
 - Nutritional or Socialization Services (Senior Center)

25. Food additives: approved and properly used

IN/OUT This item should be marked **IN** or **OUT** of compliance based on direct observations of food ingredients in storage and listed as product ingredients supplemented by discussion with the PIC. This item is marked **IN** compliance if approved food and color additives are on site and used properly and if sulfites are not applied to fresh fruits/vegetables for raw consumption. Approved food additives are listed and have threshold limits in accordance with the Code of Federal Regulations (CFR); this does not apply to food additives that are considered Generally Recognized as Safe (GRAS), such as salt, pepper, etc. This item is marked **OUT** of compliance if unapproved additives are found on the premises or approved additives are improperly used, such as sulfites, being applied to fresh fruits or vegetables.

NA This item may be marked **NA** if the food establishment does **not** use any additives or sulfites on the premises.

NO **Do not mark** this item **NO**

Applicable Citations:

3-202.12

Additives^P

3-302.14

Protection from Unapproved Additives^P

26. Toxic substances properly identified, stored, and used

IN/OUT This item should be marked **IN** or **OUT** of compliance based on direct observations of labeling, storage, reconstitution, and application of bulk and working containers of cleaning agents and sanitizers, personal care items, first aid supplies, medicines, pesticides, and potential toxic and poisonous substances. This item should be marked IN compliance when bulk and working containers of cleaning agents and sanitizers are labeled; sanitizing solutions do not exceed the maximum concentrations; personal care items, first aid supplies, medicines, and chemicals are stored separate from and not above food, equipment, utensils, linens, and single- service and single-use articles; and restricted use pesticides are applied only by or under the supervision of a certified pest operator. This item shall be marked **OUT** of compliance if a cleaning agent or sanitizer is not properly identified and stored; if a sanitizing solution has a higher concentration than prescribed; or medicines and first aid kits are improperly labeled and stored.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

7-101.11	<i>Identifying Information, Prominence - Original Containers</i> ^{Pf}
7-102.11	<i>Common Name - Working Containers</i> ^{Pf}
7-201.11	Separation - Storage ^P
7.202.11	<i>Restriction-Presence and Use</i> ^{Pf}
7-202.12	Conditions of Use - Lawful & As Directed ^P
7-203.11	Poisonous or Toxic Material Containers - Container Prohibitions ^P
7-204.11	Sanitizers - Criteria ^P
7-204.13	Boiler Water Additives - Criteria ^P
7-204.14	Drying Agents - Criteria ^P
7-205.11	Lubricants - Criteria ^P
7-206.11	Restricted Use Pesticides - Criteria ^P
7-206.12	Rodent Bait Stations ^P
7-206.13	Tracking Powders, Pest Control, and Monitoring ^P
7-207.11	Medicine-Restriction, Storage & Labeling ^P
7-207.12	Refrigerated Medicines ^P
7-208.11	First Aid Supplies-Storage ^P
7-209.11	Other Personal Care Items - Storage ^C
7-301.11	Separation-Storage and Display-Stock and Retail Sale ^P

27. Compliance with variance, specialized process, reduced oxygen packaging (ROP) criteria or HACCP plan

IN/OUT This item should be marked **IN** or **OUT** of compliance based on direct observations of food preparation and storage, a discussion with the PIC to determine if there are specialized food processes (i.e., smoking food, curing food, ROP, using food additives to render a food so that it is not TCS food, cook chill, sous vide, etc.) and the record review of standard operating procedures and HACCP documentation. This item should be marked **IN** compliance when observations of food operations and review of available records indicate compliance is being met with regards to specialized food processes. This item should be marked **OUT** of compliance if the inspection reveals operations are not in compliance with the approved procedure or not conducted in accordance with the approved variance.

NA This item may be marked **NA** if the establishment is not required by the Department to have a variance, or HACCP plan, and if juice is not packaged, or ROP is not done on the premises.

NO Do not mark this item **NO**

Applicable Citations:

8-103.12 Conformance with Approved Procedures - Compliance ^P

• **Examples of when to mark:**

- Approved to only ROP chicken, but also ROP fish.
- Approved to Sous Vide steaks to 130 °F internal temperature for 112 min., but are cooking to 120 °F for 110 min.
- A facility is doing a Special Process but is not following the approved procedures.

Good Retail Practices

28. Pasteurized eggs used where required

IN/OUT This item may be marked **IN** or **OUT** of compliance based on direct observations of food products, preparation processes, and discussion with the PIC or other food employees. This item shall be marked **OUT** if unpasteurized egg products are used as an ingredient in the preparation of RTE foods (i.e., Caesar salad, Hollandaise sauce, etc.). This item shall be marked **IN** if only pasteurized egg products are used as an ingredient in the preparation of RTE foods. This is verified by discussion with the PIC and food employees regarding the substitution of pasteurized egg products for raw eggs in uncooked foods, unless allowed under **3-401.11 (D)(3)**.^c

NA This item may be marked **NA** if the establishment does not use eggs as an ingredient in the preparation of RTE foods.

NO **Do not mark** this item **NO**

Applicable Citation:

3-302.13 **Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes** ^P

29. Water and ice from approved source

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of equipment and premises, as well as discussion with the PIC or other food employees. This item shall be marked **OUT** if any water system or equipment in use for the preparation of food has not been approved by the Department. This item shall be marked **IN** if all water systems and equipment have been approved by the Department. Water systems approved for use for a retail food establishment in SC are classified as Public Water Systems, regardless of their source; they shall meet drinking water standards established by the EPA and by the State Primary Drinking Water Regulation 61-58 quality standards. If a public well system is used as drinking water, the water is sampled, tested, and records retained as per R. 61-58. The supply containers, piping, hoses, and other equipment must be approved as well as the water source when water is made available for mobile and/or temporary food establishments without a permanent supply.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- | | |
|-----------------|--|
| 3-202.16 | Ice-As Food or Cooling Medium ^P |
| 5-101.11 | Water Source – Approved System ^P |
| 5-102.11 | Water Quality - Standards ^P |
| <i>5-102.12</i> | <i>Nondrinking Water ^{Pf}</i> |
| <i>5-102.13</i> | <i>Sampling ^{Pf}</i> |
| 5-102.14 | Sample Report ^C |
| <i>5-104.12</i> | <i>Alternative Water Supply ^{Pf}</i> |

30. Variance obtained for specialized processing methods

IN/OUT This item may be marked **IN** or **OUT** of compliance based on direct observations of food preparation processes and discussion with the PIC or other food employees. **This item shall be marked OUT when the establishment is engaged in a specialized processing method but has not requested, or has not been approved for, a variance by the Department.** This item shall be marked **IN** when an establishment is engaged in a specialized processing method and has requested, and been approved for, a variance. When a Food Establishment wants to deviate from a requirement in the Regulation, as specified in **3-502.11**,^{Pf} a variance shall first be obtained from the Department. A HACCP plan may also be required as listed in **8-201.13 (A)**^c as part of the variance request.

NA This item may be marked **NA** if the establishment is not engaged in a specialized processing method, as determined by the Department, requiring a variance and a HACCP plan.

NO Do not mark this item **NO**

Applicable Citation:

3-404.11
3-502.11

Treating Juice^P

Special Processes - Requiring a Variance^{Pf}

- Mark when the facility is engaging in an ROP process but does not have an approved HACCP plan or variance for the procedure.
- Preparing food by another method that is determined by the Department to require a variance:
 - Smoking food for preservation
 - Curing
 - Additives, Acidification or Fermentation to preserve food or to render non-TCS
 - ROP (other than **3-502.12**)^P
 - Custom Processing
 - Bean Sprouts

When **3-502.11**^{Pf} is marked **OUT**, also mark **8-103.11**^{Pf} **OUT**.

3-502.12

Reduced Oxygen Packaging (ROP) – Requiring a HACCP plan^P

- Mark when the facility has an approved HACCP plan for one ROP process, but is engaging in another, unapproved ROP process.
- Processes requiring a HACCP plan:
 - ROP
 - Sous Vide
 - Cook Chill
 - Cheese
 - Fish

When **3-502.12**^P is marked **OUT**, also mark **8-201.13**^c **OUT**.

8-103.11

Documentation of Proposed Variance and Justification^{Pf}

8-201.13

When a HACCP Plan is Required^c

8-201.14

Contents of a HACCP Plan^{Pf}

31. Proper cooling methods used; adequate equipment for temperature control

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of food preparation processes and equipment as well as discussion with the PIC or other food employees. This item shall be marked **OUT** when foods are not cooled in an approved fashion or when equipment provided for temperature controls does not meet the establishment's needs. A determination shall first be made that cooling food is part of the processing step. To assess whether the methods used facilitate the cooling criteria specified under **3-501.14,^P** a discussion with the PIC should support actual observations used in cooling foods. There should be enough equipment with sufficient capacity used for the cooling, heating and hot/cold holding of foods requiring temperature control as specified in Chapter 3 to meet the demands of the operation. Observations shall support the determination of compliance status. This item shall be marked as **IN** when all observed cooling methods are approved and all equipment for temperature control is adequate.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

3-501.11

3-501.15 (A)

3-501.15 (B)

4-301.11

Frozen Food ^C

Cooling Methods ^{Pf}

Cooling Methods - Additional Requirements ^C

Cooling, Heating, and Holding Capacities - Equipment ^{Pf}

- The majority of refrigeration units are out, and the facility does not have enough refrigeration units to store all available TCS foods for cold holding and maintain at 41 °F or lower.

32. Plant food properly cooked for hot holding

IN/OUT This item may be marked **IN** or **OUT** of compliance based on direct observations of food products, preparation processes, and discussion with the PIC or other food employees. This item shall be marked **OUT** when temperatures observed for plant food cooking for hot holding are less than 135 °F. This item shall be marked **IN** when temperatures observed for plant food cooking for hot holding exceed 135 °F. If temperatures for all plant food cooked for hot holding are **IN** compliance, select the comment **“All observed cooking temperatures are in proper range at this time”** located in the **“Special Notes”** section. In determining compliance, observation along with an actual cooking for holding temperature shall be documented.

NA This item may be marked **NA** if vegetables and fruits are **not** cooked for hot holding in the establishment.

NO This item may be marked **NO** when plant foods are cooked for hot holding but are not available for observation during the inspection.

Applicable Citation:

3-401.13

Plant Food Cooking for Hot Holding^{Pf}

33. Approved thawing methods used

IN/OUT This item may be marked **IN** or **OUT** of compliance based on direct observations of food products, preparation processes, and discussion with the PIC or other food employees. This item shall be marked **OUT** when TCS foods are observed being thawed using a method not listed under **3-501.13**.^c This item shall be marked **IN** when TCS foods are observed being thawed only using approved methods. Observing and then gaining an understanding of the establishment's thawing method(s) will help in determining whether the establishment is using an approved thawing method found under **3-501.13**^c as well as the level of risk imposed. Keep in mind that various food products, especially those destined for deep-fat frying, are often slacked (not thawed) prior to cooking.

NA This item may be marked **NA** if TCS food are **not** thawed.

NO This item may be marked **NO** if this food is thawed, but thawing was not observed during the inspection.

Applicable Citations:

3-501.12 **Time/Temperature Control for Safety Food - Slacking^c**
3-501.13 **Thawing^c**

34. Thermometers provided and accurate

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of food equipment, preparation processes, and discussion with the PIC or other food employees. This item shall be marked **OUT** when temperature measuring devices are not provided, or are provided but not sufficiently accurate, for all required processes. This item shall be marked **IN** when all equipment and processes requiring a temperature measuring device have one that provides a sufficient level of accuracy. Thermometers provide a means for assessing active managerial control of TCS food temperatures. Determine compliance by observing the in-use storage location and verifying the scaling of the temperature measuring devices in the range of use to measure food, water, or ambient air temperatures. Food thermometers shall be calibrated at a frequency to ensure accuracy. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 4-203.11 *Temperature Measuring Devices – Food - Accuracy^{Pf}*
- Accurate to plus or minus \pm two (2) degrees F.
- 4-203.12 *Temperature Measuring Devices - Ambient Air and Water - Accuracy^{Pf}*
- 4-204.112 (A) – (D) **Temperature Measuring Devices - Design & Placement^C**
- Cold holding and hot holding equipment used for time/temperature control for safety food shall be equipped with at least one temperature measuring device.
- 4-204.112 (E) *Temperature Measuring Devices - Scale Increments^{Pf}*
- 4-302.12 *Food Temperature Measuring Devices^{Pf}*
- A facility must have a proper thermometer to check internal food temperatures.
- 4-502.11(B) *Good Repair and Calibration - Food Temperature Measuring Device Calibration^{Pf}*
- Food temperature measuring device (i.e., Stem Probe Thermometer) must be properly calibrated and accurate.
- 4-502.11 (C) **Good Repair and Calibration - Pressure & Ambient Temperature Measuring Devices^C**
- A facility has thermometers but are in poor repair and/or not measuring temperatures accurately.

35. Food properly labeled: original container

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of food products and discussion with the PIC or other food employees. This item shall be marked **OUT** when any food product is not labeled in a manner consistent with the Regulation. Refer to the different citations in the Regulation for shellfish, common name foods, etc. Citation **3-602.11** ^c refers to food packaged at the retail level. If food is packaged at the retail level with intent to be sold from an unassociated retail or wholesale venue, the facility shall be referred to SCDA. This item shall be marked **IN** when all food products are labeled in a manner consistent with the Regulation.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 3-202.17* *Shucked Shellfish - Packaging and Identification* ^{Pf}
- 3-203.11** **Molluscan Shellfish - Original Container** ^c
- 3-302.12** **Food Storage Containers Identified with Common Name of Food** ^c
 - Working containers of food that are not easily identifiable (i.e., oils, flour, herbs, potato flakes, salt, spices, and sugar).
- 3-601.11** **Standards of Identity** ^c
- 3-601.12** **Honestly Presented** ^c
- 3-602.11** **Food Labels** ^c
- 3-602.11 (B)** **Major Food Allergen Label** ^c

36. Insects and rodents not present; no unauthorized animals

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of areas where food is stored or prepared and the general premises as well as discussion with the PIC or other food employees. This item shall be marked **OUT** when considerable evidence of animals or insects exists on the premises, or when appropriate measures to protect against contamination resulting from animals or pests have not been taken. This item shall be marked **IN** when there is little or no evidence of animals or insects on the premises and appropriate measures have been taken to protect against their entry. An assessment is made through observation and discussion with the PIC for measures taken to control the presence of pests in the food establishment, including elimination of entry points and harborage areas, and removal of pests and its evidence. Insect trapping devices shall not be located over food preparation areas. Only service animals and those approved in outdoor dining shall be present.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 2-403.11 Handling Prohibition-Animals^{Pf}*
- 6-202.13 Insect Control Devices - Design and Installation^C**
- 6-202.15 Outer Openings - Protected^C**
- 6-202.16 Exterior Walls and Roofs - Protective Barrier^C**
- 6-501.111 Controlling Pests^{Pf}*
- 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents, and other Pests^C**
- 6-501.115 (A) Prohibiting Animals^{Pf}*

37. Contamination prevented during food preparation, storage and display

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of food products, preparation processes, and discussion with the PIC or other food employees. This item shall be marked **OUT** when food is subject to direct and indirect sources of contamination in the retail food establishment. This item shall be marked **IN** when no food is subject to any apparent direct or indirect contamination during preparation, storage, or display. The observation and understanding of the flow of food items from the point of receipt to the point of sale, service or distribution is necessary to determine whether a violation exists. Sources may be related to the working environment, packaging, adequacy of storage facilities, and exposure of food on display to contamination (i.e., salad bars).

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 3-202.19 Shellstock-Condition ^c
- 3-303.11 Ice Used as Exterior Coolant-Prohibited as Ingredient ^P
- 3-303.12 Storage or Display of Food in Contact with Water or Ice ^c
- 3-304.13 Linens and Napkins - Use Limitations ^c
- 3-305.11 Food Storage – Preventing Contamination from the Premises ^c
 - Observed food stored in a *manner* where there is a potential for contamination.
 - Exposed to splash, dust, or other contamination
 - Less than 6 inches off the floor
- 3-305.12 Food Storage-Prohibited Areas ^c
 - Observed food stored in an *area* where there is a potential for contamination.
 - Stored under a drain or sewer line that is not shielded to intercept potential drips.
 - Stored under leaking water lines or under lines on which water has condensed.
- 3-305.14 Food Preparation ^c
- 3-306.11 Food Display - Preventing Contamination by Consumers ^P
- 3-306.12 Condiments - Preventing Contamination by Consumers ^c
- 3-306.13 (B) Consumer Self-Service Operations - Effective Dispensing Methods ^{Pf}
- 3-306.13 (C) Consumer Self-Service Operations - Monitored by Employees ^{Pf}
- 3-307.11 Miscellaneous Sources of Contamination ^c
- 6-404.11 Segregation and Location - Distressed Merchandise ^{Pf}

38. Personal cleanliness

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of food employees and discussion with the PIC or other food employees. This item shall be marked **OUT** when food employees have on their person: unmaintained fingernails, prohibited jewelry, unacceptable outer clothing, or unrestrained hair. This item shall be marked **IN** compliance when all observed food employees are compliant with the Regulation and are not introducing contamination to food from personal sources.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- | | |
|-----------------|---|
| <i>2-302.11</i> | <i>Fingernails - Maintenance^{Pf}</i> |
| 2-303.11 | Jewelry - Prohibition^c |
| 2-304.11 | Outer Clothing - Clean Condition^c |
| 2-402.11 | Hair Restraints - Effectiveness^c |

39. Wiping cloths: properly used and stored

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of preparation and cleaning processes as well as discussion with the PIC or other food employees. This item shall be marked **OUT** when wiping cloths are not used for designated purposes or are not properly stored. Wiping cloths are to be used for a designated purpose. When stored in solution, the solutions should be visibly clean and maintained at the proper sanitizer concentration (**4-501.114**).^P This item shall be marked **IN** when all wiping cloths are observed being used and stored properly. Solutions exceeding the recommended sanitizer concentrations would be marked on the Retail Food Establishment Inspection Report under **Item 26**. Sponges, if present, are not to be used in contact with clean/sanitized food contact surfaces.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 3-304.14 Wiping Cloths - Use Limitation ^C**
- 4-101.16 Sponges - Use Limitation ^C**
- 4-901.12 Wiping Cloths - Air Drying Location ^C**

40. **Washing fruits and vegetables**

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of food products, preparation processes, and discussion with the PIC or other food employees. This item shall be marked **OUT** when raw fruits and vegetables are not washed, or are not washed properly, before being offered as RTE. This item shall be marked **IN** when all raw fruits and vegetables being offered as RTE are observed being properly washed. Raw fruits and vegetables are to be washed prior to their preparation or when offered as RTE. Approved chemicals may be used. Discussion with the PIC and food employees will help determine the establishment's practice.

NA **Do not mark** this item **NA**

NO **Do not mark** this item **NO**

Applicable Citations:

3-302.15 **Washing Fruits and Vegetables** ^c

7-204.12 **Chemicals for Storage and Processing Fruits and Vegetables - Criteria** ^p

41. In-use utensils: properly stored

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of food service items and discussion with the PIC or other food employees. This item shall be marked **OUT** when in-use utensils are not properly stored according to **3-304.12**.^c Based on the type of operation, there are a number of methods available for storage of in-use utensils during pauses in food preparation or dispensing, such as in the food, clean and protected, or under running water to prevent bacterial growth. If stored in a container of water, the water temperature shall be at least 135 °F. In-use utensils may not be stored in chemical sanitizer or ice between uses. Ice scoops may be stored, handles up, in an ice bin.

NA Do not mark this item NA

NO Do not mark this item NO

Applicable Citations:

3-304.12 In-Use Utensils-Between - Use Storage^c

42. Utensils, equipment, and linens: properly stored, dried & handled

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of utensils, equipment, and linens as well as discussion with the PIC or other food employees. This item shall be marked **OUT** when these items are not properly stored, dried, or handled. This item shall be marked **IN** when all observed utensils, equipment and linens observed are properly stored, dried, and handled. An assessment is made of the **overall storage practices** and handling of clean equipment and utensils, including tableware located in the various areas within an establishment, including the basement, wait station and dining room. Equipment shall be air dried prior to storage, and linens shall be properly cleaned and stored.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

4-801.11 Clean Linens ^c

4-802.11 Laundering Frequency ^c

4-803.11 Storage of Soiled Linens ^c

4-803.12 Mechanical Washing ^c

4-901.11 Equipment and Utensils - Air-Drying ^c

4-903.11 (A) & (B) Equipment, Utensils, and Linens - Storing ^c

- Observed equipment, utensils and linens stored in a **manner** where there is a potential contamination.
 - Exposed to splash, dust, or other contamination.
 - Less than 6 inches off the floor.

4-903.12 Equipment, Utensils, and Linens - Storage Prohibitions ^c

- Observed equipment, utensils and linens stored in an **area** where there is a potential for contamination.
 - Stored under a drain or sewer line that is not shielded to intercept potential drips.
 - Stored under leaking water lines or under lines on which water has condensed.

4-904.11 (B) Kitchenware and Tableware - Preventing Contamination ^c

4-904.12 Soiled and Clean Tableware ^c

4-904.13 Preset Tableware ^c

4-904.14 Rinsing Equipment and Utensils after Cleaning and Sanitizing ^c

43. Single-use and single-service articles; properly stored and used

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of single-use and single service articles as well as discussion with the PIC or other food employees. This item shall be marked **OUT** when any single-use or single-service article is observed being improperly stored or used; this includes cleaning for re-use. This item shall be marked **IN** when all observed single-use and single-service articles are properly stored and used. These items are not designed to be cleaned and re-used; therefore, they shall be properly stored and protected to prevent contamination. Food establishments without facilities for cleaning and sanitizing kitchenware and tableware shall provide only single-use and single-service articles.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

4-502.12	Single-Service and Single-Use Articles - Required Use^P
4-502.13	Single-Service and Single-Use Articles - Use Limitations^C
4-502.14	Shells - Use Limitations^C
4-903.11 (A), (C) & (D)	Single-Service and Single-Use Articles - Storing^C <ul style="list-style-type: none">• Observed stored in a <i>manner</i> where there is a potential for contamination.<ul style="list-style-type: none">○ Exposed to splash, dust, or other contamination.○ Less than 6 inches off the floor.
4-903.12	Single-Service and Single-Use Articles - Storage Prohibitions^C
4-904.11 (A) & (C)	Single-Service and Single-Use Articles - Preventing Contamination^C

44. Gloves used properly

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations employees, preparation processes, and discussion with the PIC or other food employees. This item shall be marked **OUT** when gloves are not used in a manner consistent with the Regulation. This item shall be marked **IN** when all observed glove use is in a manner consistent with the Regulation. The observation of food preparation activities and glove-use by food employees is necessary. There should be a discussion with the PIC on how gloves are used, if applicable, in food preparation activities. Gloves may serve as a source of cross-contamination if misused.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 3-304.15 (B) - (D) Gloves - Use Limitations^c**
- Slash resistant or cloth gloves.

45. Equipment, food, and non-food-contact surfaces approved; cleanable, properly designed, constructed, and used

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of equipment, food and non-food contact surfaces as well as preparation processes and discussion with the PIC or other food employees. This item shall be marked **OUT** when equipment and utensils are not properly designed, constructed, or in good repair. The item shall be marked **IN** when all equipment, food and non-food contact surfaces are approved as being cleanable, properly designed, constructed, and used. Proper installation and location of equipment in the food establishment are important factors to consider for ease of cleaning in preventing accumulation of debris and attractants for insects and rodents.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

3-304.16	Using Clean Tableware for Second Portions and Refills ^c
3-304.17	Refilling Returnables ^P
4-101.11 (A)	Utensils and Food Contact Surface Material Characteristics - Safe ^P
4-101.11 (B) – (E)	Utensils and Food Contact Surface Material Characteristics - Safe ^c
4-101.12	Cast Iron - Use Limitations ^c
4-101.13	Lead-Use Limitation ^P
4-101.14	Copper - Use Limitation ^P
4-101.15	Galvanized Metal - Use Limitation ^P
4-101.17	Wood-Use Limitation ^c
4-101.18	Nonstick Coatings - Use Limitation ^c
4-101.19	Nonfood-Contact Surfaces - Material ^c
4-102.11	Single-Service and Single-Use Article - Characteristics ^P
4-201.11	Equipment and Utensils-Durability and Strength ^c
4-201.12	Food Temperature Measuring Devices ^P
4-202.11	<i>Food-Contact Surfaces-Cleanability ^{Pf}</i>
4-202.12	<i>CIP Equipment ^{Pf}</i>
4-202.13	“V” Threads - Use Limitation ^c
4-202.14	Hot Oil Filtering Equipment ^c
4-202.15	Can Openers - Easily Cleanable/Replaceable Parts ^c
4-202.16	Nonfood - Contact Surfaces - Design ^c
4-202.17	Kick Plates Removable ^c
4-204.12	Equipment Openings, Closures, and Deflectors ^c
4-204.13 (A) – (D)	Dispensing Equipment-Protection of Equipment and Food ^c
4-204.13 (E)	Dispensing Equipment-Homogenous Liquid TCS Food ^P
4-204.15	Bearings and Gear Boxes - Leak-proof ^c
4-204.16	Beverage Tubing - Separation ^c
4-204.17	Ice Units - Separation of Drains ^c
4-204.18	Condenser Unit - Separation ^c
4-204.110	Molluscan Shellfish Tanks ^P
4-204.120	Equipment Compartments, Drainage ^c
4-204.122	Case Lot Handling Apparatuses - Movability ^c
4-205.10	Food Equipment - Certification and Classification ^c
4-302.11	<i>Utensils-Consumer Self-Service ^{Pf}</i>
4-401.11 (A) & (B)	Equipment, Clothes Washers, Dryers and Storage Cabinets - Contamination ^c
4-402.11	Prevention Fixed Equipment - Spacing or Sealing ^c
4-402.12	Fixed Equipment - Elevation or Sealing ^c

4-501.11

Good Repair and Proper Adjustment - Equipment ^c

- Equipment (i.e., walk-In coolers, prep coolers, or hot holding units) that are not operating according to the manufacturer's specifications to maintain TCS foods at their required holding temperatures.
- Damaged door gaskets to cold holding and hot holding units.
- Dull or damaged can opener blades.

4-501.12

Cutting Surfaces ^c

4-502.11 (A)

Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices ^c

- Utensils (i.e., spatulas, or knives) that are damaged (i.e., torn, or broken tips) that could provide opportunities for physical contamination of food.

4-603.11

Dry Cleaning-Methods ^c

4-902.11

Food-Contact Surfaces - Lubricating and Reassembling ^c

4-902.12

Equipment - Lubricating and Reassembling ^c

46. Warewashing facilities: installed, maintained and used; test strips

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of warewashing facilities and their test strips as well as discussion with the PIC or other food employees. This item shall be marked **OUT** when adequate warewashing facilities are not available or not used for the cleaning and sanitization of food-contact surfaces; this includes the availability of means to monitor their use and the effectiveness of sanitization. This item shall be marked **IN** when sufficient warewashing facilities are present, maintained, and used; and test strips are available. Observations of manual and mechanical warewashing methods are made to assess the procedure for cleaning and sanitizing equipment and utensils.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

4-203.13	Warewashing Machines - Pressure Measuring Devices ^c
4-204.113	Warewashing Machines - Data Plate Operating Specifications ^c
4-204.114	Warewashing Machines - Internal Curtains ^c
<i>4-204.115</i>	<i>Warewashing Machines-Temperature Measuring Devices ^{Pf}</i>
<i>4-204.116</i>	<i>Manual Warewashing Equipment-Heaters and Baskets ^{Pf}</i>
<i>4-204.117</i>	<i>Warewashing Machines – Automatic Dispensing of Detergents and Sanitizers ^{Pf}</i>
4-204.118	Warewashing Machines - Flow Pressure Device ^c
4-204.119	Warewashing Sinks and Drainboards – Self-Draining ^c
<i>4-301.12 (A) – (B)</i>	<i>Manual Warewashing-Requirements ^{Pf}</i>
4-301.12 (C) – (E)	Manual Warewashing - Alternative Equipment ^c
4-301.13	Drainboards ^c
<i>4-302.13</i>	<i>Temperature Measuring Devices-Manual and Mechanical Warewashing ^{Pf}</i>
<i>4-302.14</i>	<i>Sanitizing Solutions-Testing Devices Provided ^{Pf}</i>
4-303.11	Cleaning Agents Sanitizers Availability ^c <ul style="list-style-type: none">• No sanitizer available in the facility.
4-501.14	Warewashing Equipment - Cleaning Frequency ^c
4-501.15	Warewashing Machines - Manufacturers’ Operating Instructions ^c
4-501.16	Warewashing Sinks and Food Preparation Sinks - Use Limitation ^c
<i>4-501.17</i>	<i>Warewashing Equipment, Cleaning Agents ^{Pf}</i>
4-501.18	Warewashing Equipment, Clean Solutions ^c
<i>4-501.19</i>	<i>Manual Warewashing Equipment, Wash Solution Temperature ^{Pf}</i>
<i>4-501.110</i>	<i>Mechanical Warewashing Equipment, Wash Solution Temperature ^{Pf}</i>
<i>4-501.116</i>	<i>Warewashing Equipment, Determining Chemical Sanitizer Concentration ^{Pf}</i>
4-603.12	Precleaning ^c
4-603.13	Loading of Soiled Items - Warewashing Machines ^c
4-603.14	Wet Cleaning ^c
4-603.16	Alternative Manual Warewashing Equipment Procedures ^c
4-603.16	Rinsing Procedures ^c

47. Non-food-contact surfaces clean

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of non-food contact surfaces and discussion with the PIC or other food employees. This item shall be marked **OUT** when any non-food contact surface is determined by the Department to have an unacceptable soil accumulation. This item shall be marked as **IN** when all non-food-surfaces are observed to be clean and free of soil accumulation. Observations should be made to determine if the frequency of cleaning is adequate to prevent soil accumulations on non-food-contact surfaces.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 4-601.11 (B) – (C) Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces - Clean, and Utensils ^c
- 4-602.12 (B) Cooking and Baking Equipment – Microwave Ovens – Cleaning frequency ^c
- 4-602.13 Nonfood Contact Surfaces - Cleaning Frequency ^c

48. Hot and cold water available; adequate pressure

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of the establishment's water system and all equipment connected to it as well as discussion with the PIC or other food employees. This item shall be marked **OUT** when water is not available to all fixtures at required capacities, pressures, and temperatures. This item shall be marked **IN** when all fixtures and equipment have water at the prescribed capacity, and pressure. Regardless of the supply system, the distribution of water to the facility shall be protected and operated according to the plumbing code. Adequate pressure and capacity to provide hot water is to be maintained at all fixtures at all times including during peak demand.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 5-103.11 Capacity-Quantity and Availability^{Pf}*
- 5-103.12 Pressure^{Pf}*
- 5-104.11 System - Distribution, Delivery, and Retention^{Pf}*

49. Plumbing installed; proper backflow devices

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of all equipment connected to the establishment's water system and discussion with the PIC or other food employees. This item shall be marked **OUT** when an approved plumbing system, including all attached equipment, has not been installed or maintained to the satisfaction of the Department. This item shall be marked **IN** if all equipment connected to the plumbing system, and the plumbing system itself, have been installed and maintained in a satisfactory fashion. An assessment of the layout of the establishment and the water distribution system is made to determine if there are any points at which the potable water supply is subject to contamination or is in disrepair.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

5-101.12	System Flushing and Disinfection ^P
5-201.11	Approved - Materials ^P
5-202.11	Approved System and Cleanable Fixtures ^P
5-202.13	Backflow Prevention - Air Gap ^P
5-202.14	Backflow Prevention Device-Design Standard ^P
5-202.15	Conditioning Device - Design ^C
5-203.13	Service Sink ^C
5-203.14	Backflow Prevention Device - When Required ^P
5-203.15	Backflow Prevention Device - Carbonator ^C
5-204.12	Backflow Prevention Device - Location ^C
5-204.13	Conditioning Device - Location ^C
5-205.12 (A)	Prohibiting a Cross Connection ^P
5-205.12 (B)	Prohibiting a Cross Connection-Durable Identification ^{Pf}
5-205.13	Scheduling Inspection and Service for a Water System Device ^{Pf}
5-205.14	Water Reservoir of Fogging Devices - Cleaning ^P
5-205.15 (A)	System Maintained in Good Repair - System Failure ^P
5-205.15 (B)	System Maintained in Good Repair - Leakage ^C
5-301.11	Mobile Water Tank - Materials ^P
5-302.11	Mobile Water Tank - Enclosed System-Sloped to Drain ^C
5-302.12	Mobile Water Tank - Inspection and Cleaning Port-Protected and Secured ^C
5-302.13	Mobile Water Tank - "V" Type Threads - Use Limitation ^C
5-302.14	Mobile Water Tank - Tank Vent-Protected ^C
5-302.15	Mobile Water Tank - Inlet and Outlet - Sloped to Drain ^C
5-302.16 (A)	Mobile Water Tank - Hose - Construction - Safe ^P
5-302.16 (B) - (E)	Mobile Water Tank - Hose - Construction and Identification - Other Criteria ^C
5-303.11	Mobile Water Tank - Filter, Compressed Air ^P
5-303.12	Mobile Water Tank - Protective Cover or Device ^C
5-303.13	Mobile Food Establishment Tank Outlets ^C
5-304.11	Mobile Water Tank - System Flushing and Sanitization - Operation and Maintenance ^P
5-304.12	Mobile Water Tank - Using a Pump and Hoses, Backflow Prevention ^C
5-304.13	Mobile Water Tank - Protecting Inlet, Outlet and Hose Fitting ^C
5-304.14 (A)	Mobile Water Tank - Tank, Pump and Hoses - Dedication ^P
5-304.14 (B)	Mobile Water Tank - Tank, Pump and Hoses - Cleaned & Sanitized Before Use ^C

50. Sewage and waste water properly disposed

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observation of sewage and waste water removal systems as well as discussion with the PIC or other food employees. This item shall be marked **OUT** when the sewage or waste water system is not functioning properly, or when employees are improperly disposing of waste water. Indications that a system is not functioning properly may include the presence of sewage back-up into the establishment or outdoors on the ground. Backflow prevention, if required, shall be installed between the sewage system and the drain of any attached fixtures. Mobile waste water holding tanks shall also be assessed for capacity and maintenance. This item shall be marked as **IN** when no sewage or waste water is observed.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

5-401.11	Capacity and Drainage ^C
5-402.11 (A)	Backflow Prevention - Direct Connection Prohibition ^P
5-402.11 (B)-(D)	Backflow Prevention - Allowed Situations ^C
5-402.12	Grease Trap and Grease interceptors ^C
5-402.13	Conveying Sewage ^P
5-402.14	Removing Mobile Food Establishment Wastes ^{Pf}
5-402.15	Flushing a Waste Retention Tank ^C
5-403.11	Approved Sewage Disposal System ^P
5-403.12	Other Liquid Wastes and Rainwater ^C

51. Toilet facilities: properly constructed, supplied and cleaned

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of toilet facilities and discussion with the PIC or other food employees. This item shall be marked **OUT** when any toilet facility has not been properly constructed, supplied, or cleaned. This item shall be marked **IN** when all toilet facilities are not an attractant to insects; have an adequate number of fixtures; toilet tissue and a covered trash receptacle (ladies' room only) are provided; fixtures are being kept clean; and their doors self-close to prevent re-contamination of hands.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

5-203.12	Toilets and Urinals ^c
5-501.17	Toilet Room Receptacle-Covered ^c
6-202.14	Toilet Rooms - Enclosed ^c
<i>6-302.11</i>	<i>Toilet Tissue - Availability</i> ^{Pf}
6-402.11	Convenience and Accessibility ^c
6-501.18	Cleaning of Plumbing Fixtures ^c
6-501.19	Closing Toilet Room Doors ^c

52. Garbage and refuse properly disposed; facilities maintained

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of the premises, waste storage areas and general facility as well as discussion with the PIC or other food employees. This item shall be marked **OUT** when refuse collection and disposal procedures are not sufficient to handle the establishment's needs. This item shall be marked **IN** when all garbage and refuse observed has been properly disposed and all related facilities are properly maintained. The assessment of the refuse collection and disposal areas for proper receptacles and maintenance is necessary to determine whether a violation exists. Since refuse areas may attract and harbor insects and pests, particular attention shall be paid to the maintenance of the refuse facilities and area.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

5-501.11	Outdoor Storage Surface ^c
5-501.12	Outdoor Enclosure ^c
5-501.13	Indoor Receptacles ^c
5-501.15	Outdoor Receptacles ^c
5-501.16	Storage Areas, Rooms and Receptacles - Capacity and Availability ^c
5-501.18	Cleaning Implements and Supplies ^c
5-501.19	Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units- Location ^c
5-501.110	Storing Refuse, Recyclables, and Returnables ^c
5-501.111	Area, Enclosures and Receptacles - Good Repair ^c
5-501.112	Outdoor Storage Prohibitions ^c
5-501.113	Covering Receptacles ^c
5-501.114	Using Drain Plugs ^c
5-501.115	Maintaining Refuse Areas and Enclosures ^c
5-501.116	Cleaning Receptacles ^c
5-502.11	Frequency - Removal ^c
5-502.12	Receptacles or Vehicles ^c
5-503.11	Community or Individual Facility ^c
6-202.110	Outdoor refuse Areas - Curbed and Graded to Drain ^c

53. Physical facilities installed, maintained and clean

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of the establishment's physical facilities and discussion with the PIC or other food employees. This item shall be marked **OUT** when any part of the physical facilities is not appropriately installed, maintained or cleaned. Observations are made of the overall conditions or practices related to the physical facility (e.g., materials used, good repair, and maintained). It is important to make an overall assessment of the physical facility conditions to determine the level of compliance and the potential public health impact involved if compliance is not met. Storage of maintenance tools, use of laundry facilities, if applicable, disposal of mop water and separate living/sleeping quarters are included in this section. This item shall be marked **IN** when all facilities are determined by the Department to be properly installed, maintained, and cleaned.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

4-301.15	Clothes Washers and Dryers - Required ^C
4-401.11 (C)	Clothes Washers and Dryers - Contamination Prevention ^C
4-803.13	Use of Laundry Facilities ^C
6-101.11	Surface Characteristics - Indoor Areas ^C
6-102.11	Surface Characteristics - Outdoor Areas ^C
6-201.11	Floors, Walls and Ceilings - Cleanability ^C
6-201.12	Floors, Walls, and Ceilings - Utility Lines ^C
6-201.13	Floor and Wall Junctures - Coved, and Enclosed or Sealed ^C
6-201.14	Floor Carpeting - Restrictions and Installation ^C
6-201.15	Floor Covering - Mats and Duckboards ^C
6-201.16	Wall and Ceiling Coverings and Coatings ^C
6-201.17	Walls and Ceilings - Attachments ^C
6-201.18	Walls and Ceilings - Studs, Joists, and Rafters ^C
6-202.18	Outdoor Servicing Areas - Overhead Protection ^C
6-202.19	Outdoor Walking and Driving Surfaces - Graded to Drain ^C
6-202.111	Private Residence and Living or Sleeping Quarters - Prohibition ^P
6-202.112	Living or Sleeping Quarters - Separation ^C
6-501.11	Repairing - Premises, Structures, Attachments, and Fixtures - Methods ^C
6-501.12	Cleaning, Frequency and Restrictions ^C
6-501.13	Cleaning Floors - Dustless Methods ^C
6-501.15	Cleaning Maintenance Tools - Preventing Contamination ^C
6-501.16	Drying Mops ^C
6-501.17	Absorbent Materials on Floors - Use Limitation ^C
6-501.113	Storing Maintenance Tools ^C
6-501.114	Maintaining Premises-Unnecessary Items and Litter ^C

54. Meets ventilation and lighting requirements; designated areas used

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on direct observations of ventilation and lighting systems and discussion with the PIC or other food employees. This item shall be marked **OUT** when lighting or ventilation provided is not adequate for its situation or process, or when areas of the establishment are used for activities for which they are not designated. Observations should be made to ensure that the ventilation is adequately preventing an accumulation of condensation, grease or other soil from potentially contaminating food and the surrounding environment and that lights are at an adequate light intensity, and personal belongings are properly stored to maintain clean and sanitary facility and protect food and equipment. This item shall be marked **IN** when all ventilation and lighting requirements are met, and only designated areas are used for certain activities.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

- 4-202.18 Ventilation Hood Systems - Filters ^c**
- 4-204.11 Ventilation Hood Systems - Drip Prevention ^c**
- 4-301.14 Ventilation Hood Systems - Adequacy ^c**
- 6-202.11 Light Bulbs - Protective Shielding ^c**
- 6-202.12 Heating, Ventilating, Air Conditioning System - Vents ^c**
- 6-303.11 Intensity - Lighting ^c**
- 6-304.11 Mechanical - Ventilation ^c**
- 6-305.11 Designation - Dressing Areas and Lockers ^c**
- 6-403.11 Designated Areas - Employee Accommodations ^c**
- 6-501.14 Cleaning Ventilation Systems - Nuisance and Discharge Prohibition ^c**
- 6-501.110 Using Dressing Rooms and Lockers ^c**

55. Meets all requirements of Chapter 8: Compliance & Enforcement

IN/OUT This item shall be marked **IN** or **OUT** of compliance based the requirements of **Chapter 8**.

NA **Do not mark** this item **NA**

NO **Do not mark** this item **NO**

Citations under **Chapter 8** are not designated as **P**, **Pf** or **C**.

Applicable Citations:

8-404.11 (D) **Voluntarily Closure** ^c

8-403.10 (E) **Covering, defacing, obscuring or removal of grade** ^c

56. Meets all requirements of applicable requirements of Chapter 9: Standards for Additional Operations

IN/OUT This item shall be marked **IN** or **OUT** of compliance based on the requirements of **Chapter 9**. This item is only to be marked if the observed violation does not fall under the body of the regulation, **Chapters 1 - 8**. Applicable Citations for **Item 56** are listed below.

NA Do not mark this item **NA**

NO Do not mark this item **NO**

Applicable Citations:

9-1 Mobile Food Establishments

B (2)	TCS Food Prohibitions
B (3)	Shall Return to Commissary
D (2)(a)	Mobile Food Unit – Preparation of Food
D (3)(a) - (c)	Mobile Food Pushcart – Preparation of Food
E (1) - (4)	Service
F (1)(b),(d),(e),(g),(h)	Mobile Food Unit – Construction
F (2)(a),(b),(d)	Mobile Food Pushcart – Construction
H (4) & (5)	Water System
I (2) - (4)	Sewage Retention
L (2),(4),(9) - (12)	Compliance

9-3 Outdoor Pet Dining

B (2)	Compliance with Rabies Control Act
D	Service
E	Construction

9-5 Shared Use Operations

B (2)	TCS Food Prohibitions
C (1)	Facilitator – Permits
C (2)	Secured Storage & Designated Areas

9-6 Immediate Outdoor Cooking

B (2)	General
D (1) & (5)	Food Preparation
E (1) – (7),(9)	Service
F	Construction
G (2) – (4)	Handwashing Sinks
H (1) & (4)	Authorization

9-7 Barbeque Pit & Pit-Cooking Room Construction

B	Location
E	Restrictions
F	Room Construction
G (1),(4),(6) – (8)	Pit Construction
H	Handwashing Sinks
I (1),(4),(5)	Authorization

Index by Item Number

Item Number	Citation
1	2-101.11 <i>Pf</i>
1	2-102.11 <i>Pf</i>
1	2-102.12 (A) ^C
1	2-102.12 (B) ^C
2	2-103.11 (O) & (P) <i>Pf</i>
2	2-201.11 (A) & (C) <i>Pf</i>
2	2-401.13 ^C
2	2-501.11 <i>Pf</i>
3	2-201.11 (B) <i>Pf</i>
3	2-201.11 (D) <i>Pf</i>
3	2-201.11(E) ^P
3	2-201.12 ^P
3	2-201.13 ^P
4	2-401.11 ^C
4	3-301.12 ^P
5	2-401.12 ^C
6	2-301.11 ^P
6	2-301.12 ^P
6	2-301.14 ^P
6	2-301.15 <i>Pf</i>
6	2-301.16 <i>Pf</i>
7	3-301.11 ^P
7	3-801.11 (D) ^P
8	5-202.12 (A) <i>Pf</i>
8	5-202.12 (B) – (D) ^C
8	5-203.11 <i>Pf</i>
8	5-204.11 <i>Pf</i>
8	5-205.11 <i>Pf</i>
8	6-301.11 <i>Pf</i>
8	6-301.12 <i>Pf</i>
8	6-301.13 ^C
8	6-301.14 ^C
9	3-201.11 (A) ^P
9	3-201.11 (B) ^P
9	3-201.11 (C) <i>Pf</i>
9	3-201.11 (D) ^C
9	3-201.11 (E) <i>Pf</i>
9	3-201.11 (F) ^C
9	3-201.11 (G) ^C
9	3-201.12 ^P
9	3-201.13 ^P
9	3-201.14 ^P
9	3-201.15 ^P
9	3-201.16 ^P
9	3-201.17 ^P
9	3-202.13 ^P
9	3-202.14 ^P
9	3-202.110 ^P
9	5-101.13 ^P

Item Number	Citation
10	3-202.11 (A) ^P
10	3-202.11 (C) ^P
10	3-202.11 (D) ^P
10	3-202.11 (E) <i>Pf</i>
10	3-202.11 (F) <i>Pf</i>
11	3-101.11 ^P
11	3-202.15 <i>Pf</i>
12	3-208.18 <i>Pf</i>
12	3-203.12 <i>Pf</i>
12	3-402.11 (A) ^P
12	3-402.12 (A) <i>Pf</i>
12	3-402.12 (B) ^C
12	3-402.12 (C) <i>Pf</i>
13	3-302.11 (A)(1) & (2) ^P
13	3-302.11 (A)(3) – (8) ^C
13	3-304.11 ^P
13	3-304.15 (A) ^P
13	3-306.13 (A) ^P
14	4-501.111 ^P
14	4-501.112 <i>Pf</i>
14	4-501.113 ^C
14	4-501.114 ^P
14	4-501.115 ^C
14	4-601.11 (A) <i>Pf</i>
14	4-602.11 (A)(1) – (5) <i>Pf</i>
14	4-602.11 (C) ^P
14	4-602.11 (D) ^C
14	4-602.11 (E) ^C
14	4-602.12 (A) ^C
14	4-702.11 ^P
14	4-703.11 ^P
15	3-306.14 (A) ^P
15	3-306.14 (B) ^C
15	3-701.11 ^P
16	3-401.11 (A) ^P
16	3-401.11 (B) ^P
16	3-401.11 (C) ^C
16	3-401.11 (D) <i>Pf</i>
16	3-401.12 ^C
16	3-401.12 (C) ^P
16	3-401.14 (A) – (E) ^P
16	3-401.14 (F) <i>Pf</i>
17	3-403.11 ^P
18	3-501.14 ^P
19	3-501.16 (A)(1) ^P
20	3-501.16 (A)(2) ^P
20	3-501.16 (B) ^P
21	3-501.17 <i>Pf</i>
21	3-501.18 ^P

Item Number	Citation
22	3-501.19 ^P
23	3-603.11 (A) – (C) <i>Pf</i>
23	3-603.11 (D) <i>Pf</i>
24	3-801.11 ^P
25	3-202.12 ^P
25	3-302.14 ^P
26	7-101.11 <i>Pf</i>
26	7-102.11 <i>Pf</i>
26	7-201.11 ^P
26	7-202.11 <i>Pf</i>
26	7-202.12 ^P
26	7-203.11 ^P
26	7-204.11 ^P
26	7-204.13 ^P
26	7-204.14 ^P
26	7-205.11 ^P
26	7-206.11 ^P
26	7-206.12 ^P
26	7-206.13 ^P
26	7-207.11 ^P
26	7-207.12 ^P
26	7-208.11 ^P
26	7-209.11 ^C
26	7-301.11 ^P
27	8-103.12 ^P
28	3-302.13 ^P
29	3-202.16 ^P
29	5-101.11 ^P
29	5-102.11 ^P
29	5-102.12 ^P
29	5-102.13 <i>Pf</i>
29	5-102.14 ^C
29	5-104.12 <i>Pf</i>
30	3-404.11 ^P
30	3-502.11 <i>Pf</i>
30	3-502.12 ^P
30	8-103.11 <i>Pf</i>
30	8-201.13 ^C
30	8-201.14 <i>Pf</i>
31	3-501.11 ^C
31	3-501.15 (A) <i>Pf</i>
31	3-501.15 (B) ^C
31	4-301.11 <i>Pf</i>
32	3-401.13 <i>Pf</i>
33	3-501.12 ^C
33	3-501.13 ^C
34	4-203.11 <i>Pf</i>
34	4-203.12 <i>Pf</i>
34	4-204.112 (A) – (D) ^C

Item Number	Citation
34	4-204.112 (E) <i>Pf</i>
34	4-302.12 <i>Pf</i>
34	4-502.11 (B) <i>Pf</i>
34	4-502.11 (C) ^C
35	3-202.17 <i>Pf</i>
35	3-203.11 ^C
35	3-302.12 ^C
35	3-601.11 ^C
35	3-601.12 ^C
35	3-602.11 ^C
35	3-602.11 (B) ^C
36	2-403.11 <i>Pf</i>
36	6-202.13 ^C
36	6-202.15 ^C
36	6-202.16 ^C
36	6-501.111 <i>Pf</i>
36	6-501.112 ^C
36	6-501.115 (A) <i>Pf</i>
37	3-202.19 ^C
37	3-303.11 ^P
37	3-303.12 ^C
37	3-304.13 ^C
37	3-305.11 ^C
37	3-305.12 ^C
37	3-305.14 ^C
37	3-306.11 ^P
37	3-306.12 ^C
37	3-306.13 (B) <i>Pf</i>
37	3-306.13 (C) <i>Pf</i>
37	3-307.11 ^C
37	6-404.11 <i>Pf</i>
38	2-302.11 <i>Pf</i>
38	2-303.11 ^C
38	2-304.11 ^C
38	2-402.11 ^C
39	3-304.14 ^C
39	4-101.16 ^C
39	4-901.12 ^C
40	3-302.15 ^C
40	7-204.12 <i>Pf</i>
41	3-304.12 ^C
42	4-801.11 ^C
42	4-802.11 ^C
42	4-803.11 ^C
42	4-803.12 ^C
42	4-901.11 ^C
42	*4-903.11 (A) & (B) ^C
42	**4-903.12 ^C
42	4-904.11 (B) ^C
42	4-904.12 ^C
42	4-904.13 ^C
42	4-904.14 ^C
43	4-502.12 ^P

Item Number	Citation
43	4-502.13 ^C
43	4-502.14 ^C
43	*4-903.11 (A),(C) & (D) ^C
43	**4-903.12 ^C
43	4-904.11 (A) & (C) ^C
44	3-304.15 (B) – (D) ^C
45	3-304.16 ^C
45	3-304.17 ^C
45	4-101.11 (A) ^P
45	4-101.11 (B) – (E) ^C
45	4-101.12 ^C
45	4-101.13 ^P
45	4-101.14 ^P
45	4-101.15 ^P
45	4-101.17 ^C
45	4-101.18 ^C
45	4-101.19 ^C
45	4-102.11 ^P
45	4-201.11 ^C
45	4-201.12 ^P
45	4-202.11 <i>Pf</i>
45	4-202.12 <i>Pf</i>
45	4-202.13 ^C
45	4-202.14 ^C
45	4-202.15 ^C
45	4-202.16 ^C
45	4-202.17 ^C
45	4-204.12 ^C
45	4-204.13 (A) – (D) ^C
45	4-204.13 (E) ^P
45	4-204.15 ^C
45	4-204.16 ^C
45	4-204.17 ^C
45	4-204.18 ^C
45	4-204.110 ^P
45	4-204.120 ^C
45	4-204.122 ^C
45	4-205.10 ^C
45	4-302.11 <i>Pf</i>
45	4-401.11 (A) & (B) ^C
45	4-402.11 ^C
45	4-402.12 ^C
45	4-501.11 ^C
45	4-501.12 ^C
45	4-502.11 (A) ^C
45	4-603.11 ^C
45	4-902.11 ^C
45	4-902.12 ^C
46	4-203.13 ^C
46	4-204.113 ^C
46	4-204.114 ^C
46	4-204.115 <i>Pf</i>
46	4-204.116 <i>Pf</i>

Item Number	Citation
46	4-204.117 <i>Pf</i>
46	4-204.118 ^C
46	4-204.119 ^C
46	4-301.12 (A) & (B) <i>Pf</i>
46	4-301.12 (C) – (E) ^C
46	4-301.13 ^C
46	4-302.13 <i>Pf</i>
46	4-302.14 <i>Pf</i>
46	4-303.11 ^C
46	4-501.14 ^C
46	4-501.15 ^C
46	4-501.16 ^C
46	4-501.17 <i>Pf</i>
46	4-501.18 ^C
46	4-501.19 <i>Pf</i>
46	4-501.110 <i>Pf</i>
46	4-501.116 <i>Pf</i>
46	4-603.12 ^C
46	4-603.13 ^C
46	4-603.14 ^C
46	4-603.15 ^C
46	4-603.16 ^C
47	4-601.11 (B) & (C) ^C
47	4-602.12 (B) ^C
47	4-602.13 ^C
48	5-103.11 <i>Pf</i>
48	5-103.12 <i>Pf</i>
48	5-104.11 <i>Pf</i>
49	5-101.12 ^P
49	5-201.11 ^P
49	5-202.11 ^P
49	5-202.13 ^P
49	5-202.14 ^P
49	5-202.15 ^C
49	5-203.13 ^C
49	5-203.14 ^P
49	5-203.15 ^C
49	5-204.12 ^C
49	5-204.13 ^C
49	5-205.12 (A) ^P
49	5-205.12 (B) <i>Pf</i>
49	5-205.13 <i>Pf</i>
49	5-205.14 ^P
49	5-205.15 (A) ^P
49	5-205.15 (B) ^C
49	5-301.11 ^P
49	5-302.11 ^C
49	5-302.12 ^C
49	5-302.13 ^C
49	5-302.14 ^C
49	5-302.15 ^C
49	5-302.16 (A) ^P
49	5-302.16 (B) – (E) ^C

Item Number	Citation
49	5-303.11 ^P
49	5-303.12 ^C
49	5-303.13 ^C
49	5-304.11 ^P
49	5-304.12 ^C
49	5-304.13 ^C
49	5-304.14 (A) ^P
49	5-304.14 (B) ^C
50	5-401.11 ^C
50	5-402.11 (A) ^P
50	5-402.11 (B) – (D) ^C
50	5-402.12 ^C
50	5-402.13 ^P
50	5-402.14 ^{Pf}
50	5-402.15 ^C
50	5-403.11 ^P
50	5-403.12 ^C
51	5-203.12 ^C
51	5-501.17 ^C
51	6-202.14 ^C
51	6-302.11 ^{Pf}
51	6-402.11 ^C
51	6-501.18 ^C
51	6-501.19 ^C
52	5-501.11 ^C
52	5-501.12 ^C
52	5-501.13 ^C
52	5-501.15 ^C
52	5-501.16 ^C
52	5-501.18 ^C
52	5-501.13 ^C
52	5-501.15 ^C
52	5-501.16 ^C
52	5-501.18 ^C
52	5-501.19 ^C
52	5-501.110 ^C
52	5-501.111 ^C
52	5-501.112 ^C
52	5-501.113 ^C
52	5-501.114 ^C
52	5-501.115 ^C
52	5-501.116 ^C
52	5-502.11 ^C
52	5-502.12 ^C
52	5-503.11 ^C
52	6-202.110 ^C
53	4-301.15 ^C
53	4-401.11 (C) ^C
53	4-803.13 ^C

Item Number	Citation
53	6-101.11 ^C
53	6-102.11 ^C
53	6-201.11 ^C
53	6-201.12 ^C
53	6-201.13 ^C
53	6-201.14 ^C
53	6-201.15 ^C
53	6-201.16 ^C
53	6-201.17 ^C
53	6-201.18 ^C
53	6-202.18 ^C
53	6-202.19 ^C
53	6-202.111 ^P
53	6-202.112 ^C
53	6-501.11 ^C
53	6-501.12 ^C
53	6-501.13 ^C
53	6-501.15 ^C
53	6-501.16 ^C
53	6-501.17 ^C
53	6-501.113 ^C
53	6-501.114 ^C
54	4-202.18 ^C
54	4-204.11 ^C
54	4-301.14 ^C
54	6-202.11 ^C
54	6-202.12 ^C
54	6-303.11 ^C
54	6-304.11 ^C
54	6-305.11 ^C
54	6-403.11 ^C
54	6-501.14 ^C
54	6-501.110 ^C
55	8-404.11 (D) ^C
55	8-403.10 (E) ^C
56	Chapter 9

* 4-903.11(A) ^C - How not to store - Instructions that apply to **Items 42 and 43**. Sections **(B) ^C**, **(C) ^C**, and **(D) ^C** apply to specific equipment, Single-Service and Single-Use Articles.

** 4-903.12 ^C - Where to store – Instructions that apply to **Items 42 and 43**. Applies to equipment and Single-Service and Single-Use Article (respectively).

Index by Citation

Citation	Item Number
<i>2-101.11 Pf</i>	1
<i>2-102.11 Pf</i>	1
2-102.12 (A) C	1
2-102.12 (B) C	1
<i>2-103.11 (O) & (P) Pf</i>	2
<i>2-201.11 (A) & (C) Pf</i>	2
<i>2-201.11 (B) Pf</i>	3
<i>2-201.11 (D) Pf</i>	3
2-201.11(E) P	3
2-201.12 P	3
2-201.13 P	3
2-301.11 P	6
2-301.14 P	6
<i>2-301.15 Pf</i>	6
<i>2-301.16 Pf</i>	6
<i>2-302.11 Pf</i>	38
2-301.12 P	6
2-303.11 C	38
2-304.11 C	38
2-401.11 C	4
2-401.12 C	5
2-401.13 C	2
2-402.11 C	38
<i>2-403.11 Pf</i>	36
<i>2-501.11 Pf</i>	2
3-101.11 P	11
3-201.11 (A) P	9
3-201.11 (B) P	9
<i>3-201.11 (C) Pf</i>	9
3-201.11 (D) C	9
<i>3-201.11 (E) Pf</i>	9
3-201.11 (F) C	9
3-201.11 (G) C	9
3-201.12 P	9
3-201.13 P	9
3-201.14 P	9
3-201.15 P	9
3-201.16 P	9
3-201.17 P	9
3-202.11 (A) P	10
3-202.11 (C) P	10
3-202.11 (D) P	10
<i>3-202.11 (E) Pf</i>	10
<i>3-202.11 (F) Pf</i>	10
3-202.110 P	9
3-202.12 P	25
3-202.13 P	9
3-202.14 P	9
<i>3-202.15 Pf</i>	11
<i>3-202.16 Pf</i>	29

Citation	Item Number
<i>3-202.17 Pf</i>	35
3-202.19 C	37
3-203.11 C	35
<i>3-203.12 Pf</i>	12
<i>3-208.18 Pf</i>	12
3-301.11 P	7
3-301.12 P	4
3-302.11 (A)(1) & (2) P	13
3-302.11 (A)(3) – (8) C	13
3-302.12 C	35
3-302.13 P	28
3-302.14 P	25
3-302.15 C	40
3-303.11 P	37
3-303.12 C	37
3-304.11 P	13
3-304.12 C	41
3-304.13 C	37
3-304.14 C	39
3-304.15 (A) P	13
3-304.15 (B) – (D) C	44
3-304.16 C	45
3-304.17 C	45
3-305.11 C	37
3-305.12 C	37
3-305.14 C	37
3-306.11 P	37
3-306.12 C	37
3-306.13 (A) P	13
<i>3-306.13 (B) Pf</i>	37
<i>3-306.13 (C) Pf</i>	37
3-306.14 (A) P	15
3-306.14 (B) C	15
3-307.11 C	37
3-401.11 (A) P	16
3-401.11 (B) P	16
3-401.11 (C) C	16
<i>3-401.11 (D) Pf</i>	16
3-401.12 C	16
3-401.12 (C) P	16
<i>3-401.13 Pf</i>	32
3-401.14 (A) – (E) P	16
<i>3-401.14 (F) Pf</i>	16
3-402.11 (A) P	12
<i>3-402.12 (A) Pf</i>	12
3-402.12 (B) C	12
<i>3-402.12 (C) Pf</i>	12
3-403.11 P	17
3-404.11 P	30
3-501.11 C	31

Citation	Item Number
3-501.12 C	33
3-501.13 C	33
3-501.14 P	18
<i>3-501.15 (A) Pf</i>	31
3-501.15 (B) C	31
3-501.16 (A)(1) P	19
3-501.16 (A)(2) P	20
3-501.16 (B) P	20
<i>3-501.17 Pf</i>	21
3-501.18 P	21
3-501.19 P	22
<i>3-502.11 Pf</i>	30
3-502.12 P	30
3-601.11 C	35
3-601.12 C	35
3-602.11 C	35
3-602.11 (B) C	35
<i>3-603.11 (A) – (C) Pf</i>	23
<i>3-603.11 (D) Pf</i>	23
3-701.11 P	15
3-801.11 P	24
3-801.11 (D) P	7
4-101.11 (A) P	45
4-101.11 (B) – (E) C	45
4-101.12 C	45
4-101.13 P	45
4-101.14 P	45
4-101.15 P	45
4-101.16 C	39
4-101.17 C	45
4-101.18 C	45
4-101.19 C	45
4-102.11 P	45
4-201.11 C	45
4-201.12 P	45
<i>4-202.11 Pf</i>	45
<i>4-202.12 Pf</i>	45
4-202.13 C	45
4-202.14 C	45
4-202.15 C	45
4-202.16 C	45
4-202.17 C	45
4-202.18 C	54
<i>4-203.11 Pf</i>	34
<i>4-203.12 Pf</i>	34
4-203.13 C	46
4-204.11 C	54
4-204.12 C	45
4-204.13 (A) – (D) C	45
4-204.13 (E) P	45

Citation	Item Number
4-204.15 ^C	45
4-204.16 ^C	45
4-204.17 ^C	45
4-204.18 ^C	45
4-204.110^P	45
4-204.112 (A) – (D) ^C	34
<i>4-204.112 (E)^{Pf}</i>	34
4-204.113 ^C	46
4-204.114 ^C	46
<i>4-204.115^{Pf}</i>	46
<i>4-204.116^{Pf}</i>	46
<i>4-204.117^{Pf}</i>	46
4-204.118 ^C	46
4-204.119 ^C	46
4-204.120 ^C	45
4-204.122 ^C	45
4-205.10 ^C	45
<i>4-301.11^{Pf}</i>	41
<i>4-301.12 (A) & (B)^{Pf}</i>	46
4-301.12 (C) – (E) ^C	46
4-301.13 ^C	46
4-301.14 ^C	46
4-301.15 ^C	54
<i>4-302.11^{Pf}</i>	53
<i>4-302.12^{Pf}</i>	45
<i>4-302.13^{Pf}</i>	34
<i>4-302.14^{Pf}</i>	46
4-303.11 ^C	46
4-401.11 (A) & (B) ^C	46
4-401.11 (C) ^C	45
4-402.11 ^C	53
4-402.12 ^C	45
4-501.11 ^C	45
4-501.12 ^C	45
4-501.14 ^C	46
4-501.15 ^C	46
4-501.16 ^C	46
<i>4-501.17^{Pf}</i>	46
4-501.18 ^C	46
<i>4-501.19^{Pf}</i>	46
<i>4-501.110^{Pf}</i>	46
4-501.111^P	14
<i>4-501.112^{Pf}</i>	14
4-501.113 ^C	14
4-501.114^P	14
4-501.115 ^C	14
<i>4-501.116^{Pf}</i>	46
4-502.11(A) ^C	45
<i>4-502.11 (B)^{Pf}</i>	34
4-502.11 (C) ^C	34
4-502.12^P	43
4-502.13 ^C	43
4-502.14 ^C	43
<i>4-601.11 (A)^{Pf}</i>	14

Citation	Item Number
4-601.11 (B) & (C) ^C	47
<i>4-602.11 (A)(1) – (5)^{Pf}</i>	14
4-602.11 (C)^P	14
4-602.11 (D) ^C	14
4-602.11 (E) ^C	14
4-602.12 (A) ^C	14
4-602.12 (B) ^C	47
4-602.13 ^C	47
4-603.11 ^C	45
4-603.12 ^C	46
4-603.13 ^C	46
4-603.14 ^C	46
4-603.15 ^C	46
4-603.16 ^C	46
4-702.11^P	14
4-703.11^P	14
4-801.11 ^C	42
4-802.11 ^C	42
4-803.11 ^C	42
4-803.12 ^C	42
4-803.13 ^C	53
4-901.11 ^C	42
4-901.12 ^C	39
4-902.11 ^C	45
4-902.12 ^C	45
*4-903.11 (A) & (B) ^C	42
*4-903.11 (A),(C) & (D) ^C	43
**4-903.12 ^C	43
4-904.11 (A) & (C) ^C	43
4-904.11 (B) ^C	42
4-904.12 ^C	42
4-904.13 ^C	42
4-904.14 ^C	42
5-101.11^P	29
5-101.12^P	49
5-101.13^P	9
5-102.11^P	29
5-102.12^P	29
<i>5-102.13^{Pf}</i>	29
5-102.14 ^C	29
<i>5-103.11^{Pf}</i>	48
<i>5-103.12^{Pf}</i>	48
<i>5-104.11^{Pf}</i>	48
<i>5-104.12^{Pf}</i>	29
5-201.11^P	49
5-202.11^P	49
<i>5-202.12 (A)^{Pf}</i>	8
5-202.12 (B) – (D) ^C	8
5-202.13^P	49
5-202.14^P	49
5-202.15 ^C	49
<i>5-203.11^{Pf}</i>	8
5-203.12 ^C	51
5-203.13 ^C	49

Citation	Item Number
5-203.14^P	49
5-203.15 ^C	49
<i>5-204.11^{Pf}</i>	8
5-204.12 ^C	49
5-204.13 ^C	49
<i>5-205.11^{Pf}</i>	8
5-205.12 (A)^P	49
<i>5-205.12 (B)^{Pf}</i>	49
<i>5-205.13^{Pf}</i>	49
5-205.14^P	49
5-205.15 (A)^P	49
5-205.15 (B) ^C	49
5-301.11^P	49
5-302.11 ^C	49
5-302.12 ^C	49
5-302.13 ^C	49
5-302.14 ^C	49
5-302.15 ^C	49
5-302.16 (A)^P	49
5-302.16 (B) – (E) ^C	49
5-303.11^P	49
5-303.12 ^C	49
5-303.13 ^C	49
5-304.11^P	49
5-304.12 ^C	49
5-304.13 ^C	49
5-304.14 (A)^P	49
5-304.14 (B) ^C	49
5-401.11 ^C	50
5-402.11 (A)^P	50
5-402.11 (B) –(D) ^C	50
5-402.12 ^C	50
5-402.13^P	50
<i>5-402.14^{Pf}</i>	50
5-402.15 ^C	50
5-403.11^P	50
5-403.12 ^C	50
5-501.11 ^C	52
5-501.12 ^C	52
5-501.13 ^C	52
5-501.15 ^C	52
5-501.16 ^C	52
5-501.17 ^C	51
5-501.18 ^C	52
5-501.19 ^C	52
5-501.110 ^C	52
5-501.111 ^C	52
5-501.112 ^C	52
5-501.113 ^C	52
5-501.114 ^C	52
5-501.115 ^C	52
5-501.116 ^C	52
5-502.11 ^C	52
5-502.12 ^C	52

Citation	Item Number	Citation	Item Number
5-503.11 ^C	52	7-102.11 ^{Pf}	26
6-101.11 ^C	53	7-201.11 ^P	26
6-102.11 ^C	53	7-202.11 ^{Pf}	26
6-201.11 ^C	53	7-202.12 ^P	26
6-201.12 ^C	53	7-203.11 ^P	26
6-201.13 ^C	53	7-204.11 ^P	26
6-201.14 ^C	53	7-204.12 ^{Pf}	40
6-201.15 ^C	53	7-204.13 ^P	26
6-201.16 ^C	53	7-204.14 ^P	26
6-201.17 ^C	53	7-205.11 ^P	26
6-201.18 ^C	53	7-206.11 ^P	26
6-202.11 ^C	54	7-206.12 ^P	26
6-202.12 ^C	54	7-206.13 ^P	26
6-202.13 ^C	36	7-207.11 ^P	26
6-202.14 ^C	51	7-207.12 ^P	26
6-202.15 ^C	36	7-208.11 ^P	26
6-202.16 ^C	36	7-209.11 ^P	26
6-202.18 ^C	53	7-301.11 ^P	26
6-202.19 ^C	53	8-103.11 ^{Pf}	30
6-202.110 ^C	52	8-103.12 ^P	27
6-202.111 ^P	53	8-201.13 ^C	30
6-202.112 ^C	53	8-201.14 ^{Pf}	30
6-301.11 ^{Pf}	8	8-404.11 (D) ^C	55
6-301.12 ^{Pf}	8	8-403.10 (E) ^C	55
6-301.13 ^C	8	Chapter 9	56
6-301.14 ^C	8		
6-302.11 ^{Pf}	51		
6-303.11 ^C	54		
6-304.11 ^C	54		
6-305.11 ^C	54		
6-402.11 ^C	51		
6-403.11 ^C	54		
6-404.11 ^{Pf}	37		
6-501.11 ^C	53		
6-501.12 ^C	53		
6-501.13 ^C	53		
6-501.14 ^C	54		
6-501.15 ^C	53		
6-501.16 ^C	53		
6-501.17 ^C	53		
6-501.18 ^C	51		
6-501.19 ^C	53		
6-501.110 ^C	54		
6-501.111 ^{Pf}	36		
6-501.112 ^C	36		
6-501.113 ^C	53		
6-501.114 ^C	53		
6-501.115 (A) ^{Pf}	36		
7-101.11 ^{Pf}	26		

* 4-903.11(A)^C - How not to store - Instructions that apply to **Items 42** and **43**. Sections **(B)^C**, **(C)^C**, and **(D)^C** apply to specific equipment, Single-Service and Single-Use Articles.

** 4-903.12^C - Where to store - Instructions that apply to **Items 42** and **43**. Applies to equipment and Single-Service and Single-Use Article (respectively).

